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INFORMATION HANDBOOK

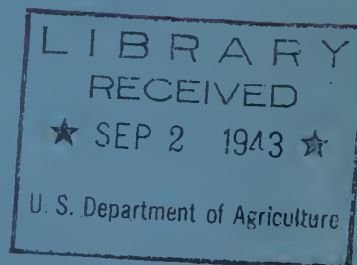
for

STATE MEAT MARKETING SUPERVISORS

AREA MEAT MARKETING SUPERVISORS

COUNTY WAR MEAT COMMITTEES

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UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
MARKETING REPORTS DIVISION  
5 South Dearborn Avenue  
Chicago, Illinois

THIS FOLDER CONTAINS BACKGROUND MATERIAL

## NOTICE

This handbook contains background material on the meat situation, intended primarily for use in the organization of the County War Meat Committees under Chester Davis' memorandum to the War Board dated May 15.

SECTION 1 contains the Davis Memorandum and background material showing the need for the County committees.

SECTION 2 contains background material for the committee organization work. The articles in this section represent different approaches to the same subject. They are designed to provide the State and Area Meat Marketing Supervisors with educational and factual information and may be used in any way necessary to organize, instruct and educate the committees. Overlapping in subject matter should be watched where two or more articles are combined into one.

This material may be used as the basis for speeches and press releases without clearance from the regional office, provided the releases stay close to the printed text. It has had previous approval by OWI for press release.

Special notice in regard to radio: The material in this handbook may be used in the preparation of radio spot announcements and radio scripts, but such announcements and scripts must be sent to the regional office of FDA for editing and proper clearance through OWI, before presentation to radio stations. The name of the station and the allotted time should be indicated at the time the request for clearance is made.

SECTION 3 contains technical information for use of the State and Area Meat Marketing Supervisors and the County War Meat Committees. Included are copies of the meat orders and questions and answers pertaining to them.

Functional operations of the State and Area Meat Marketing Supervisors and the War Meat committees should conform strictly to Mr. Davis' Memorandum.

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
Great Lakes Region  
5 S. Halash Avenue  
Chicago, Illinois

THE MEAT PROBLEM

Public Education and Compliance

THE SIMPLE FACTS : America MUST WIN the War!

American military forces (army, navy, marines, coast guard,) and lend-lease are unable to buy their required amounts of meats.

American civilians, who abide by the needs of war, are unable to find rationed allowances of meat in regular, legitimate shops.

THE VICIOUS CAUSE : Black markets.

Issuance of too many slaughter permits locally.

THE IMMEDIATE NEED: Return of livestock marketings, and slaughter to normal distributing channels.

Complete conservation of all edible meat, and animal by-products.

Fair and equal distribution of ALL civilian supplies of meat through rationing and through legitimate distributors.

MEANS OF CORRECTION: Appointment of responsible state and area meat order educational and administrative supervisors.

Organization of War Meat Committees in counties and (in some cases) communities, to work with War Boards.

DUTIES OF COMMITTEES: Review all livestock slaughter permits issued in territory under their jurisdiction.

Educate consumers in requirements of the military, in means of identifying legitimate meat, and in consumer meat rationing regulations.

Report meat order violations to area supervisors to obtain meat orders compliance.

SEP 24 1943





UNITED STATES DEPARTMENT OF AGRICULTURE  
WAR FOOD ADMINISTRATION  
Washington, D.C.

WAR FOOD MEMORANDUM

May 15, 1943

To: State War Board Chairmen

From: Chester C. Davis, Administrator  
War Food Administration

Subject: Operation of War Meat Program

The meat situation is critical. We must obtain meat for our soldiers, sailors and marines, and for our Allies, as well as assure that meat is made available in legitimate channels of distribution to meet civilian rationing requirements. To do this in the face of increasing demand from civilian consumers and to avoid black markets, it is necessary:

1. That livestock be routed into normal commercial channels, preferably to inspected plants. The War Food Administration's purchases are limited to federally inspected meat, the volume of which in proportion to the total volume of slaughter has been falling off despite the fact that more plants than at any time in our history are now under such inspection.
2. That our slaughter permit system and the consumer rationing program are made to work effectively.
3. To promote sanitation in the slaughtering and handling of meat, to prevent waste, and to conserve meat by-products.

Effective functioning of the slaughter permit system depends upon wide public understanding of the reasons and necessity for it and the firm and fair administration of its provisions locally. While recognizing the pressure of your increasing work load, in order to enlist the assistance of voluntary citizen workers we are asking you to initiate immediately the program outlined below at the State, county, and community levels.

A. State War Boards

The State War Board with the approval of the Food Distribution Administration will appoint a State meat marketing supervisor who, under the administrative direction of the State War Board, will be responsible for the meat program in the State.

The State War Board, with the assistance of the State meat marketing supervisor, will select area meat marketing supervisors whose salaries and expenses will be paid by the Food Distribution Administration. The area supervisors will report to and receive their instructions from the State Meat Marketing supervisor. They will have the responsibility for carrying out the following instructions in a designated number of counties.

1. Assist the county War Boards in establishing county War Meat Committees as outlined below.
2. Through the County War Board, work with such meat committees on all problems relating to the meat program.
3. If desirable, review copies of applications for permits from the meat committees before they are forwarded by the county War Board to the State War Board.
4. Assist in furnishing county War Boards and meat committees with information and direction pertaining to the meat program and provide them with information for distribution to the public.
5. Be responsible for assuring that violations requiring formal investigations are referred to the State War Board for transmittal to the FDA regional office.

Selection of persons to serve as area supervisors should be primarily based on a knowledge and understanding of the meat industry, its problems and practices. However, since it is anticipated that the procedure outlined herein will serve as a technique for handling other programs similar to the meat program, consideration in selecting appointees to serve as area supervisors should also be given to other qualifications, such as education and practical experience.

#### B. County War Boards

Recognizing the pressure of the increasing work load of the county War Boards, and in order to harness the assistance of volunteer workers much in the fashion that draft boards are serving their county, the State War Board is requested to direct the county War Boards, with the assistance of the area meat marketing supervisors, to establish by May 25, 1943, if possible county War Meat Committees of the county War Boards with personnel as follows:

1. A well-known, public spirited citizen of the county, responsible, energetic and with proven leadership capacity, to serve as chairman;
2. A representative producer of livestock, well recognized as a leader in his field;
3. A reputable, public-spirited representative of the wholesale or retail meat trade;
4. A qualified health or sanitary officer or a trained veterinarian;
5. A leader in the food work of the OPA Price and Rationing Boards;
6. An additional community leader, such as a clergyman, a leader in women's activities, the superintendent of schools.



Where such personnel is not available, the county War Board should use its best judgment in selecting others in order to obtain a committee which will undertake seriously and effectively the functions outlined below. The functions of the War Meat Committee will be, under the general direction of the county War Board and with the technical assistance of the area supervisor, as follows:

1. Assume leadership and responsibility for the meat programs in the county, which in addition to the current slaughter program may include other projects in the future.
2. Acquaint itself fully with the need for and objectives of the permit system as well as the black market problems, and disseminate information concerning these by all possible means, including public meetings, group meetings with housewives, the meat industry and farmers, local public officials and semi-public organizations, through newspapers and other media. To create and maintain strong public support of meat programs so that this extremely important food may serve its fullest possibilities as a weapon of war.
3. Review outstanding permits and quotas to establish whether they are justified or excessive, and, when they appear excessive, bring that conclusion with a statement of reasons promptly to the attention of the State War Board.
4. Approve or reject, in accordance with official instructions and procedures, all applications for permits received hereafter. In the event of doubt on any application, and for guidance so as to insure uniformity with other counties, the county War Meat Committee should consult with the area supervisor before issuing such certificate. In all cases, a copy of the application for permit with notation of action taken should be forwarded to the area supervisor at the same time as the State War Board's copy is transmitted. Applications for permits should be examined closely by the committee in accordance with the objectives of the whole program.
5. Call the provisions of the meat orders to the attention of those persons who are slaughtering meat for sale without the necessary permits either through lack of knowledge of the order or in willful disregard of them, and to obtain such compliance as possible by persuasion, dissemination of information or other informal means; and, if unsuccessful, report promptly to the State War Board so that appropriate legal steps may be taken to insure compliance.
6. Establish such additional community War Meat Committees within the county as it finds necessary, especially to carry on the educational phases of this program. Such committees should be patterned in selection of personnel after the county War Meat Committee.

As soon as the county War Meat Committee has been established in the county, it will be responsible, under the general direction of the county War Board, for all phases of the meat program. The county War Board should arrange to provide the county War Meat Committee with office space, preferably at the War Board office, and through its agency members, provide the necessary clerical personnel. The agency by whom such clerical personnel is supplied will be reimbursed therefor.

Meat that is slaughtered and sold outside of the rationing system is black market meat. This Nation is determined that black markets shall not flourish or interfere with the war effort and the place of food as a weapon in achieving victory. We cannot afford the waste of hides, fat and by-products where slaughtering facilities are inadequate, and, at the same time, we must prevent unsanitary slaughter which would be a menace to public health.

It will be appreciated if, in organizing the War Meat Committee, the county War Boards will provide copies of this message for the information of the members.

/s/ CHESTER G. DAVIS .

## REASONS WHY A WAR MEAT PROGRAM IS NEEDED

The administration of wartime regulations of the livestock and meat industry involves the most difficult and complex of all the food problems encountered thus far in the war effort. This is due to several factors, the most important of which are:

(1) The industry is widely decentralized. Livestock is produced and processed in all sections of the United States, and meat is a basic part of the human diet in all sections of the country. While there is a large movement of livestock from surplus-producing areas to the large primary markets where the livestock is slaughtered and the meat processed and distributed to the large consuming and deficit-producing areas, the fact remains that in practically every county of the United States livestock is produced, slaughtered, and the meat consumed locally. This wide geographical distribution of the functions of the industry adds greatly to the complexities of adequate government controls.

(2) There is a wide variation both by seasons and by areas in the movement of livestock to market. There is also a wide variation in demand by seasons and by areas.

(3) Meat is perishable and must be moved into consumption quickly. This calls for an administrative control that is flexible and can act quickly.

(4) Before the war, the interaction of supply and demand factors resulted in a satisfactory movement of meat supplies from surplus areas to deficit areas. The substitution of man-made regulations for economic law, however, has resulted in the creation of black markets, the price squeeze on slaughterers, difficulties in procuring requirements for the Armed Forces and lend-lease, and maldistribution among civilians. All of these difficulties are traceable to the lack of balance between demand and supply.

Governmental programs are under way for correcting this condition. These programs include: (1) the consumer meat rationing program; (2) the slaughter permit and restriction program; (3) uniform dollars and cents retail price ceilings. However, in order to effectuate these programs it is absolutely necessary that the American public be informed concerning the reasons for the program and the objectives which must be attained in order to assure an adequate supply of meat for our military forces and our fighting Allies, and an equitable distribution of the available civilian supplies.

The function of the County War Meat Committee will be to bring this message to the American people on the producer and consumer level.





## Neighborhoods Can Make Rationing Work

Production and equitable distribution of food now offers a greater challenge than ever before in the history of our agricultural nation.

The most important factors in the food picture are meats and the protective foods that build and maintain the health so necessary to keep a people fighting fit.

Education of food producers, processors, handlers and consumers to their respective responsibilities during this critical crop season is necessary to solve the food emergency. That is why the War Food Administration, through the state War Boards, and the Food Distribution Administration, has appointed state and area meat marketing supervisors in each of the meat producing states. These supervisors will be responsible for fulfillment of the nation's meat program.

High production and fair and equal distribution of meat is necessary to supply the requirements of our fighters, our allies, and our working civilians. An early end to the war and the saving of countless lives depends on the success of this undertaking.

The importance of an educational campaign on foods, particularly the meat supply, is the first point of attack. The success of the campaign hinges on voluntary work by citizens, cooperating with the government in states, communities, and counties to effect better public understanding of the need for efficient functioning of the slaughter permit system.

The purpose of the slaughter permit system is to route livestock through normal commercial channels, preferably to inspected packing plants, to promote sanitation in slaughtering of livestock and handling of meat, to effect rigid observance of consumer rationing of meats, and to head off such vicious distribution abuses as black markets.

The best place to start with this education is in the communities and counties, where cooperating neighbors can inform and police themselves, thereby easing the burdens of government food controls, and adding tremendously to their effectiveness.

There is nothing new or cumbersome about neighborhood cooperation in rationing, or in production. It has been tried successfully in dealing with all sorts of local emergency problems. In the war effort, many counties have already used this plan to fight black markets.

Neighborhood cooperation is the basis of the national farm labor mobilization plan, which has enabled counties and communities in many parts of the country to seed their crops this season without too much difficulty, in spite of the shortage of labor, machinery, transportation, and other essentials to food production. The plan will be used again later in this season to harvest the garden crop, and to salvage used containers so that fruits and vegetables may be efficiently handled, shipped, and conserved. Neighborhood cooperation

is a simple plan for dealing with emergency problems at the "grass roots" level.

The War Meat Program has been planned minutely in its objectives, procedure and personnel. It is ready to function. The only missing factor is the prompt and intelligent cooperation of an informed public.

Ninty-four percent of last year's enormous food production was consumed by our own people and our fighting forces. Only 6 percent went to lend-lease. This year the food needs of our fighting forces and of our allies will be greater, and we must share our food more generously. The war needs are a "MUST" that outlaws illegal slaughter of livestock and market abuses in distribution.

Today many of the old problems of food production and distribution remain but partially solved. To these are added such new problems as insuring feed supplies for the many extra meat animals that must be fed.

Almost everything precious to us is bound up with the food problem. Food problems can be answered best by a cooperating public in states, counties, and communities, working closely with the government to fill their nation's need.



S E C T I O N    I I

of

I N F O R M A T I O N    H A N D B O O K

for

STATE MEAT MARKETING SUPERVISORS

AREA MEAT MARKETING SUPERVISORS

COUNTY WAR MEAT COMMITTEES

This section contains background  
material for committee organization  
work

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
MARKETING REPORTS DIVISION  
5 South Wabash Avenue  
Chicago, Illinois



American meat is a fighting food. It's an important part of the military man's diet, giving him the energy to outfight the enemy. It helped the Americans drive the Japs from Guadalcanal. It's feeding our troops on world battlefronts. It helped sustain the heroic British 8th Army in its blistering, victorious drive in North Africa. It aided the Red Army in breaking the German lines in Stalingrad and Leningrad. It's helping Soviet troopers roll the Axis forces back. Meat from our farms and packing houses is playing a part almost on a par with tanks, planes, and bullets. When food supplies fail, offensives turn into retreats, victories may change to disaster.

Meat helps fight the battle on the home front, too. It's one of the foods that "sticks to your ribs" for a full day of hard labor in factory or shipyard. It helps give the extra push that's needed to produce just a little more today than yesterday — one more gun barrel, one more shell, one more tank or plane rolled off the production lines. A poorly fed worker may delay delivery of a tank. One less tank may mean dozens of soldiers' lives, may be the missing tank which could have turned the tide of a battle.

We have the meat. Not as much as we'd like, but enough to care for all necessary demands. In 1943 there should be 17 billion pounds for civilians as against 16.3 billion pounds average 1935-39 consumption — at least there should be, if the black market is stamped out. About 8.5 million pounds will be needed for our military forces and our Allies.

Demand, of course, has increased at an even faster pace than has the supply. But the largest demand continues to be from civilians in this country because millions of our people have more money to spend for food, and as a result of harder work and longer hours, we have bigger appetites. Our people would eat more than 20 billion pounds of meat if they could get it.



## MILITARY AND LEND-LEASE REQUIREMENTS

IN A BRIEF SUMMARY of economic conditions made in March, the Bureau of Agricultural Economics said:

"Assuming average yields in major crops and continued gain in livestock production, total agricultural production this year will exceed that of 1942. The increasing requirements of food for military and lend-lease uses, attendant upon expansion in the theaters of war, accounts for the expected shrinkage in civilian supplies. . . .

"Last year, more than 12 percent of the food produced in this country for human consumption went into military and lend-lease uses. These demands were and continue to be heavy for the protective foods, especially for meat, milk, and eggs, which can be concentrated and shipped easily.

"In 1943, military and lend-lease requirements are expected to take 20 to 25 percent of the beef produced; pork, 35 to 40 percent; eggs, 25 to 30 percent; butter, 15 to 20 percent; cheese, 40 to 45 percent; condensed and evaporated milk, 40 to 50 percent; lard, 25 to 30 percent; other edible fats and oils, 20 to 25 percent; canned fruits, 50 to 60 percent; wheat, 10 to 15 percent; and rice, 15 to 20 percent. In all, these requirements probably will account for about one-fourth of the Nation's total production of food for human use."

REVIEWING MEAT PRODUCTION statistics, the Bureau of Agricultural Economics stated:

"Meat slaughter under federal inspection in 1942 totaled nearly 15.5 billion pounds, compared to the previous record of 13.4 billion pounds in 1941. Total dressed weight of meat animals slaughtered under federal inspection in 1942 was 15 percent above 1941 and 52 percent larger than the 1937-41 average. Hog slaughter accounted for most of the increase, but slaughter of all classes of meat animals (hogs, cattle, and sheep) was at record levels . . . .

"Final estimates for total meat production in 1942 are not yet available but it probably was about 22 billion pounds. This compares with 19.5 billion in 1941 and the 1943 goal of 25.7 billion."

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# MEAT FOR AMERICAN MILITARY FORCES AND ALLIED NATIONS

The American soldier eats almost a pound of meat a day and more than six pounds each week -- more than double the average civilian consumption. Beef represents approximately one-half of all the meats consumed by the United States Armed Forces. Lamb, veal, mutton, pork and poultry make up the other half.

On the other hand, pork is being supplied to help fill the urgent needs of the Allies. Only a very insignificant amount of beef has been supplied to the Allies -- a small fraction of 1% of the total national supply. Pork in varied form such as canned, salted, smoked, and cured, as well as lard has been shipped abroad in much greater volume. Here are the figures for estimated national slaughter and lend-lease deliveries for shipment during the first quarter of 1943 ending March 31:

DRESSED WEIGHT BASIS	ESTIMATED NATIONAL SLAUGHTER Fed. Inspected, Commercial, and Farm -- Jan., Feb., Mar., 1943 (million lbs.)	L.L. Delivery to Shipside Jan., Feb., Mar. 1943 (million lbs.)	Percent of 1943 Jan., Feb., Mar. National Supply
Beef & Veal	1,767.5	22.4	1.2
Lamb & Mutton	263.2	48.6	18.4
Pork	2,992.6	366.1	12.2

Shipments of beef were a little higher than in 1942 but still only a very small part of the total national supply. Pork shipments are 88 million pounds over the same period of 1942 and in line with planned deliveries for the United Nations estimated requirements.

Every pound of meat shipped to our fighting armies overseas is contributing to the eventual overthrow of the Axis Nations. It maintains the morale and builds the strength of our Allied soldiers, helps them win victories and eliminate many thousands of Axis soldiers who otherwise would live to kill our own boys.



## M E A T

### On The Home Front

Meat fights on the home front, as well as on the battle front.

Meat is a sustaining food for a full day of hard labor in factory or shipyard.

It helps give the extra push that is needed to produce just a little more today than you did yesterday.

It means one more gun barrel, one more shell, one more tank, one more plane, rolling off the ends of assembly lines.

A poorly fed worker may delay delivery of a tank, or a plane.

One less tank, or one less plane, may mean the lives of dozens, possibly hundreds, of soldiers lost.

One tank, one plane, one gun, may turn the tide of battle.

Civilian supplies of meat, fairly and equally distributed under the rationing system, will assure each worker enough to keep him well nourished.

Black markets disrupt normal fair and equal distribution of meat.

They prevent honest meat packers and honest meat dealers from getting sufficient supplies to meet the requirements of the civilian rationing program.

Black markets prevent patriotic and fair civilian workmen from getting their individual full rationed shares of meat.

This may mean one less tank, one less plane, one less gun, to turn the tide of battle.

Fight the black market!



## WHY MEAT IS THE MOST IMPORTANT PART OF THE DIET OF A NATION AT WAR

Meat leads the "must" foods in the diet of the fighting armies of the United States and our Allies and the workers on the home front. It is among the richest sources of the majority of the known dietary essentials, -- rich in protein, iron, phosphorus, the B vitamins and energy.

It is a very important source of protein, the body builder, and meat protein is of the highest quality. As a source of iron, meat provides much of this mineral needed for good red blood. Liver is especially rich in this food essential. Phosphorus, so necessary in building strong bones, healthy teeth, and other body tissues, is supplied in large quantities by the red meats.

Research within recent years has found that among our common foods, meat is the largest source of the B group of vitamins which includes thiamin, riboflavin, niacin and others necessary in promoting and protecting health. Over 40% of the thiamin content of diets is furnished by meat in amounts ordinarily used in the American diet. Meat supplies from 13 to 16% of the total riboflavin required by a healthy body. It also supplies more than half of the total niacin (nicotinic acid) content of the average daily American diet.

Of great importance too, is the energy supplied by meat. It satisfies hunger for a longer period of time than any other food,-- in short it "sticks to the ribs." It is high in flavor and that flavor is extended to the other foods with which it is served. The American soldier eats on an average of a pound of meat every day. This amount is needed to build tough muscles, sound bones, good health and energy and the determination which makes the American soldier mentally and physically superior to the enemy.





## THE MEAT SITUATION (Civilian Demand)

The Bureau of Agricultural Economics estimated in April the effect of the meat situation on American civilians for the rest of 1943.

With present meat prices, the demand for meats in 1943 is expected to average about 70 pounds per capita (dressed weight) in the lowest income group and about 215 pounds per capita in the highest income group.

With a record number of people in the higher income brackets, estimates show the total demand for meat in 1943 will exceed the available supply by as much as 5 billion pounds.

Discrepancy between demand and the available supply makes rationing necessary, to give each civilian his fair share from the supply.

A ration of 2 pounds of meat per person per week will give each civilian the average per capita consumption of meats from 1935 through 1939. This is considered sufficient for adequate nutrition.

Expected 1943 civilian consumption of meat under rationing is 17 billion pounds, compared with average annual consumption of 16.3 billion pounds through 1935-39.



## KNOW YOUR PERMIT AND INSPECTION MARKS

### KNOW HOW TO IDENTIFY LEGAL MEAT

Consumer cooperation is necessary to stamp out black markets in meat. There just are not enough law enforcement officers to do the job alone.

To cooperate, the consumer must know the regulations and the meat markings the government has set up to enable the retail buyer to identify legal, wholesome meat.

The Food Distribution Administration has issued FDO No. 27 requiring farm slaughterers, butchers, and local slaughterers to take out permits, and to identify the meat they sell with their permit or establishment numbers.

A farmer selling direct to a consumer may identify each piece of meat he sells by attaching a tag on which he has marked his permit number.

A butcher or a local livestock slaughterer must mark each wholesale cut of meat he sells at least once with his permit number, in letters and numerals at least  $\frac{1}{4}$  inch high, using a kosher pencil, or violet branding fluid. The mark may be made by hand, or it may be stamped on with a rubber or copper stamp. A butcher or a local slaughterer may use his city, county, or state establishment number, if he has one, in lieu of his permit number.

All federally inspected meat is identified with a federal inspection stamp about the size of a silver dollar, showing the meat was "U. S. Inspected and Passed."

A permit number, for example, with different numerals, of course, looks like this: ↘

P-016-20

An establishment number, although its border and lettering may vary, looks like this: ↘



A federal meat inspection stamp looks like this: ↘



If you see a primal (wholesale) cut of meat in your butcher shop that carries none of these markings, it is likely to be unsafe, black market meat. Report it at once to your local rationing board, your local War Board, or the nearest office of the Food Distribution Administration.

In addition to these permit and establishment markings, the Office of Price Administration has set up regulations governing meat prices in each region, and requiring grade markings on each cut of beef, veal, pork, lamb, and mutton.



## UNUSED RATION STAMPS SHOULD BE DESTROYED

Both farm and urban consumers should destroy any unused ration coupons immediately after expiration. Consumers in possession of current ration stamps for which they have no use should not give these stamps to friends or relatives to augment their supply of foods. This applies to all rationed foods including meats. By doing so they are controverting the intent of the rationing program by assisting other consumers to obtain more than their fair share of the rationed food supplies.

Farmers are issued as many points as town and urban dwellers, but have less need for them since they raise a good proportion of the food they consume. They should conscientiously destroy the unused stamps.

Expired stamps have no value to a consumer, but unscrupulous retailers who obtain possession of them might conceivably try to use them to pile up foodstocks beyond their legitimate inventory and then carry out black market operations. This would increase the extent and the cost of enforcing the food orders, including meat. Less meat would be available for the legitimate owner of ration points since an increase in the number of point ration stamps in circulation, decreases the supply available for each individual.

The meat supply of the Nation remaining after direct military and lend-lease requirements have been met leaves approximately 12½ pounds of red meats for each man, woman and child in the Nation. Even though farmers produce much of their own meat, their consumption is included in the overall division of our meat supply under rationing. The Food Management Program counts on the cooperation of farmers to voluntarily ration themselves and to use less than their share of the foods rationed by points. If they give points to friends, relatives or retailers, point values may have to be increased.

By destroying unused ration stamps, farmers and urban consumers will contribute another direct service to their Nation by assuring a more even distribution of our food supplies and a greater amount of food to aid the United Nations.





## SUPPLY AND DEMAND OF MEAT

### SUPPLY

Look at these figures: In 1942, U. S. farmers raised and marketed for slaughter about 80 million hogs (12 percent more than in 1941), about 28 million cattle and calves (an increase of about 9 percent over last year), and 26 million sheep and lambs (up 17 percent over 1941). We produced enough of the "red" meat in 1942, after taking out all that was bought for our armed forces and our Allies, to supply each man, woman, and child in the United States with an average of 141 pounds. Although this was a little under the amount purchased by civilians in 1941, it exceeded by 15 pounds per person the average consumed in the 1935-39 period. The expected amount for 1943 will be over 124 pounds -- dressed weight basis. This average includes meat produced and consumed on farms, in public eating places and institutions, as well as in the home.

The production goal for meat this year is 25.7 billion pounds, nearly 4 billion pounds above the estimated 1942 production of 22 billion pounds. It calls for a slaughter of 100 million head of hogs, 25 percent more than in 1942; a total output of 10.9 billion pounds of beef and veal, about 9 percent above last year, and 990 million pounds of dressed lamb and mutton, a slight decrease from the 1942 production.

### DEMAND

Balanced against the record-breaking production of last year, and the even larger supplies expected this year, is an extremely heavy demand for meats. There are requirements of our own military forces. Our soldiers, sailors, and marines are meat eaters. On the average, they eat daily nearly a pound of meat in some form.

Our fighting Allies must have our help. From them the greatest demand so far has been not for grains and cereals, but for concentrated protein foods such as milk, eggs, and particularly meat. Last year (1942) we sent 1-1/3 billion pounds of meat (mostly pork) to our Allies fighting on world-wide battlefields. Although this was a lot of meat, it only added up to 6 percent of our total supply.

The biggest factor is the demand for meat on the home front. Most civilians are working harder now than before the war, they have far more money to spend, and they have fewer things to buy. They aren't buying radios, refrigerators, or automobiles. They are buying -- or wanting to buy -- more meats and other foods. Ceilings have kept prices from skyrocketing. This, combined with the sharp increase in buying power, has brought terrific pressure upon available food supplies. It is estimated that were civilians able to buy all the meat they want this year -- at ceiling prices -- they would take over 20 billion pounds -- over 3 billion pounds more than the amount expected to be available for civilians. There should be 17 billion pounds of meat for civilians as compared with 16.3 billion pounds on the average for the 1935-39 period.



## EVIDENCE OF BLACK MARKETS IN MEATS

Those who have been in butcher shops in recent weeks need little additional evidence of extensive black market operations. Shortage in the variety and volume of meat stocks in the legitimate retail shops is evidence enough.

But there is plenty of other evidence.

The number of cattle on feed for market on April 1, for example, was only 1 percent larger than a year earlier, although the January 1, 1943 estimate of farmers showed an 8 percent increase in the numbers of cattle on feed over the same date in 1942. This is a 7 percent shrink in the comparative numbers of cattle on feed in a period of 3 months.

This otherwise unexplained disappearance of cattle, which have not moved through legitimate channels, is explainable only by black markets in meat. Statistics of livestock production, and of livestock slaughter demonstrate black market operations.

Marketing figures for January-March show livestock slaughter at federally inspected packing plants dropped off more than 6 percent from the figure a year earlier.

In 1942 farmers produced and marketed for slaughter 80 million hogs, 12 percent more than in 1941. The production of beef cattle in 1942 was 9 percent over 1941. In spite of this, the slaughter of beef cattle and calves under federal inspection has dropped in 1943. Hog slaughter, although 5 percent higher in the first four months in 1943 compared to the same period in 1942, is still far below the anticipated slaughter based on increased production on farms.

Federally inspected cattle slaughter declined 18 percent during April and amounted to only 83 percent of the slaughter in the corresponding period in 1942. The Armed Services in April were unable to fill current beef requirements. Consumers dependent on inter-state shipments of meat in many instances could not obtain beef with their ration coupons, although only a very small quantity of beef was purchased for lend-lease shipment.

(See comparative slaughter table on next page)

MEAT SLAUGHTER STATISTICS FOR JANUARY, FEBRUARY, MARCH  
AND APRIL, 1943 WITH 1942 COMPARISONS

Number slaughtered under federal meat inspection:

<u>C A T T L E</u>				<u>C A L V E S</u>		
	1942	1943	Per Cent of 1942	1942	1943	Per Cent of 1942
Jan.	1,057,159	928,000	88	440,045	340,000	77
Feb.	891,013	854,000	96	392,093	331,000	84
Mar.	929,008	923,000	99	490,559	410,000	84
Apr.	956,290	796,000	83	501,833	365,000	73
TOTAL	3,833,470	3,501,000	91	1,824,530	1,446,000	79
<u>H O G S</u>				<u>S H E E P A N D L A M B S</u>		
Jan.	5,830,613	5,431,000	93	1,610,991	1,724,000	107
Feb.	3,892,077	4,335,000	111	1,406,657	1,499,000	107
Mar.	4,134,318	4,661,000	113	1,668,688	1,496,000	90
Apr.	4,196,365	4,463,000	106	1,569,762	1,458,000	93
TOTAL	18,053,373	18,890,000	105	6,256,098	6,176,000	99



## HOW BLACK MARKETS OPERATE

Unfortunately, there are unscrupulous men who place immediate personal gain above patriotism and above the lives of American soldiers fighting to keep battles away from their country's shores.

These unscrupulous men take advantage of food shortages to set up black markets without regard to the economic well being of their country, or the health of their customers.

Shady buyers travel the country roads to buy live animals direct from farmers at higher than normal prices. They then sell these animals to illegal butchers, or set up in the slaughtering business for themselves. Little cash or respectability is needed, for the required amounts of both overhead and honesty are small. The killing may be done on a deserted country road; or a vacant country or small town warehouse will cover operations and hide the meat until it may be sold.

Some unscrupulous retail butchers, facing an unprecedented consumer demand for meat, have been willing to buy their supplies from black market slaughterers at high prices, and to parcel this meat out to housewives at still higher rates, despite the fact that the meat may be from unhealthy animals, slaughtered under unsanitary conditions. Since such butchers do not have to give up points to a black market operator, they often have been willing to sell the meat to consumers on the quiet without asking for ration points.

Black market operators usually operate through small shops that are off the beaten path, where detection is not likely unless the consumer cooperates with Food Distribution Orders by reporting illegitimate practice.

Yet black market dealings in meat have become big business--big enough to divert a large percentage of market livestock from legal slaughter channels; big enough to prevent military forces from buying all of their requirements from the large, legitimate packing plants with which they deal, and to prevent these same legitimate packers from delivering their full consumer quotas into legitimate retail distributing channels.





## HOW BLACK MARKETS GET THEIR MEAT

Black market operators get their meat from the following sources:

1. Owners of small slaughter houses who kill more cattle and hogs than they are legally permitted to kill. They move their excess to dealers who are willing to run the risk of dealing in illegitimate meat.
2. Big operators who sell meat to butchers for prices above the ceilings established by OPA.
3. Unscrupulous wholesalers who up-grade meats and gouge higher prices out of the consumers.
4. Fly-by-night butchers who don't have established businesses, and who sell whatever they can wherever they can -- always, however, for excessive prices.
5. Small retailers and farmers who simply do not know the regulations or who are determined to make money even at the expense of their neighbors and the fighting men on the front lines.
6. Modern cattle rustlers who operate in fast trucks, slaughter the animals on the spot, dress them from the back end of a truck and drive away to sell their stolen product to some black market retailer who is not interested in knowing the source or the quality of the product he purchases.

Practically all of the meat in the black markets is uninspected. No one knows the filth in which it was slaughtered. No one knows the dirt that surrounded it before it reached the butcher shop. No one knows whether the animal was diseased or not. Black market meat is like boot-leg liquor -- there is no guarantee of quality.

The consumer can identify black market meat. It is either meat offered for sale without ration stamps in exchange, meat which bears no stamp, or meat that is sold above the ceiling price. In any case, consumers should report such instances to their local County War Meat Committee.



## THE FARMER CAN HELP LICK THE BLACK MARKET

Food Distribution Order No. 26 puts in the hands of the farmer a very effective weapon to help lick the black markets. Every patriotic farmer, spending his money for War Bonds, hoping, praying, and fervently working for victory, anxiously looking forward to the end of the war, and the return of his sons, will make use of this weapon to root out those saboteurs of the home economic front, the black market operators.

The weapon is the permit system under which livestock dealers have been registered, and by which they are required to keep records.

Legal, law-abiding, patriotic livestock dealers have been prompt to take out purchase and sales permits at their local War Boards, or FDA offices. They will be glad to show their permits to farmers from whom they wish to buy livestock.

If a livestock buyer cannot show a farmer his permit, there is a good chance that he has been refused one for justifiable cause, and he is an open subject for suspicion.

The farmer should refuse to sell his livestock to any dealer who cannot show a permit to buy, and he is justified in promptly reporting such persons to his local War Board.

It takes evidence to convict a black market operator. The farmer can help tremendously by keeping records of all of his purchases and sales of livestock. Such records are valuable evidence in convicting these economic saboteurs.



Before the end of 1943 more than 10 million men and women will be serving in the Armed Forces of the United States. One and all will make tremendous sacrifices and many will die for their country. They are eagerly serving their country. Financial recompense and physical pleasures are secondary to service for their country.

Food has become a weapon in this war, almost equal in importance to airplanes, tanks and guns. Our Armed Forces must be assured of an adequate supply, and the support we will receive from our Allies will depend to a great extent on the food we will supply them to maintain the morale and the fighting strength of their soldiers and workers in factories and production lines.

Strengthened by the food we send them, the Russian and British armies have won great victories, destroyed huge quantities of equipment and many thousands of Nazi soldiers. Every victory they win, every Nazi they kill, means one less enemy who may be alive to kill American boys. In short, the food that the United States sends to its Allies overseas will be instrumental in the saving of the lives of many thousands of our American boys, and undoubtedly will speed the day of Victory.

The amount of food we will have available for our fighting men and our Allies depends entirely on the cooperation extended to the War Food Program, especially the War Meat program, by the American civilians at home. We have a pretty fair estimate of the amount of food we will be able to produce on American farms in 1943. Because meat is so vital in the diets of fighting men, special emphasis is made at the present time on the meat supply of the nation.

Production goals for red meats in 1943 have been set at 25.7 billion pounds. Of this amount, approximately  $8\frac{1}{2}$  billion pounds has been allocated under the general plan to our fighting forces and Allied nations. This leaves about 17 billion pounds for the American home front, - - or about 124 pounds for every man, woman and child in the country.

Under the War Meat program, the federal government has undertaken to acquire the meats needed for our fighting forces and our Allies by purchase from federally inspected packing plants. In order to have enough meat available for direct military purposes and also adequate supplies for civilians, the government has instituted regulations governing the sale, slaughter and delivery of all cattle, hogs and sheep. Purchases for military and allocations for civilian requirements are based on the available supplies of slaughtered meats. This available supply depends, in turn, upon compliance with the regulations as set up by the government.

If all regulations are complied with, if the farmer-producer slaughters only such numbers of livestock as he has slaughtered in the past or is permitted to do under the provisions of the meat orders, and ships his remaining livestock through the same channels as in the past, - - if the butcher, local slaughterer, the large non-inspected slaughterer, and the federally inspected meat packer comply with the regulations set up for their part in the meat



industry by the federal government, - - and if the American civilian complies with the rationing regulations and lives within the points allotted to him for his supply of meats and fats, -- only then will our Government be able to have adequate supplies of meat for our Armed Forces, and meat for our Allies, so vitally needed to save the lives of our own fighting men.

It was evident that during April many slaughterers on farms, in butcher shops and packing plants did not comply with the regulations, either through ignorance or by intent. As a result our military forces could not purchase enough meat for their requirements. Some people made money and some people had more than their share of meat, taken from the share that belonged to our fighting men.

A National War Meat Board has been set up with headquarters in Chicago to effectuate that part of the meat program relating to the distribution of meat through regular channels. This Board will promote the coordination of the Consumer Rationing Program and the governmental meat procurement programs from day to day and from week to week, in such a way as to keep the total demand for meat in balance with the available supply. The Board will consider and determine the action it regards as necessary or advisable in dividing and distributing the national meat supply, in accordance with policies of the allocating agency in Washington, (1) to assure proper distribution of meat so that adequate supplies will be available to meet the demand under the Rationing Program; (2) to provide the Armed Forces with their allocated quantities of meat, where and when needed; (3) to provide other exempt governmental agencies with their requirements, taking into account the total quantity of meat available from day to day and from week to week, as ascertained by the War Meat Board.

The State and County War Meat Committees are being set up to bring home directly to the civilian population the overall objectives of the War Meat Program and to obtain compliance with that part of the program directly affecting civilians. This means the farmer-producer, local slaughterer and butcher, and the meat rationing program. If these three factors in the meat program do not cooperate, then our American soldiers must do without the meat they need, and our Allies must fight our battles without the meat they require.

Every civilian should and must consider it his patriotic duty to insure adequate meat supplies for our military forces and our Allies by:

- (1) Living within his ration points.
- (2) Refusing to purchase meat from black market operators.
- (3) Reporting violators to the County War Meat Committees.
- (4) Destroying all ration points not needed. (This especially includes farmers who produce much of their own meat supply. By giving these points to another person or by giving them to an unscrupulous dealer, the civilian is controverting the intent of the Meat Program. Anyone who eats more meat than the share allotted him under the point system is taking meat away from another American or a fighting man of the United Nations.)



## H U N G E R     F I G H T E R S

The United States has one big army of soldiers left at home, but now ready to go into action. For lack of a better name we might call them the Hunger Fighters because they are to attack and over-run the obstacles that stand in the way of proper food production and distribution. Whether they know it or not, all good citizens are draftees in that army in a service that equals in importance the task of the actual fighters. The boys fight the enemy to save our country. Our job is to fight to get the food to shorten the war and save the lives of the boys in the war. To discuss ways and means of hunger fighting is the serious purpose of this meeting.

In time of peace, we lived on a "beef steak and gravy" type of food. Our normal food waste in years gone by would have well fed other nations less fortunate. Now, everything in the world is different. That difference will keep on during the war and for some time thereafter. That fact is not to be dodged and may become more serious should the season prove unfavorable for crop production.

Our responsibility to furnish enough food for our actual fighters and for our war workers is recognized. Their food need is almost double the normal requirement, because energy is fueled on food. There are other responsibilities to those other nations whose boys are fighting, shoulder to shoulder, with our own in a common cause. Civilians are entitled to an adequate diet, based on actual food need rather than ability to buy. Food gluttony is just out the window for the duration. In short, just like the Commandos or other tough-trained fighters, it is up to the Americans at home to undergo a moderate food-toughening right now. We will be none the worse for the experience of acting together in a common cause. The Hunger Fighters can lead the way. And, it will not be necessary to eat horse meat to get horse-sense.

There are just a few points about food that I hope you will carry home from this meeting.

First, even though you have not had the experience of going without your meals for extended periods, you know how people behave when they are actually facing hunger. You noted how good Americans acted just a few weeks ago when mere food restrictions and distribution difficulties upset their usual routine of daily meals -- and this with the greatest supply of food in the world at close hand. That is where common sense of the public in cooperation with the government food management comes into play. Hunger Fighters can help much in quelling hysteria. The public will act sensibly and cooperatively when they face facts.

The second point that you should remember is this: The production, handling, and distribution of the national food supply in this country is a tremendous task. The government naturally must set up certain rules about food and assist in carrying out procedures. The government has the authority to enforce its

orders. If a fully informed public will cooperate in an intelligent way, the rules can be simplified and thus made more workable. Such cooperation would be the closest approach to voluntary rationing which is to be desired but is difficult of accomplishment. Human behaviorism interferes.

Third, the little Japs can live and fight pretty well on a very small ration. Hitler steals from the conquered and starving peoples to feed his troops, and their food is not of the beef steak and gravy variety. It, therefore, becomes our job to produce food in the largest possible quantity. Demand will continue to exceed supply, however great that supply may be. It is our job to save food wastes and to stretch and modify our ordinary diet to a point where our fighters get the meat, the milk, the eggs and the foods that will keep them in top shape. And, remember this--the better they are able to fight, the sooner the war will end and the more lives will be saved the world over. The Hunger Fighters labor in a worthy cause that is dedicated to humanity as well as the youth of your community.

Fourth, rationing is now in full operation in the United States. The grumbles are quieting down to philosophical and intelligent consideration of what is ahead. Rich and poor alike share in the food supply.

Fifth, with rationing we have certain federal Food Orders issued by the Food Distribution Administration. At present fifty-three such orders have been issued, with more to come. These orders deal with such commodities as bread, milk, ice cream, eggs, meats, oils and fats, and numerous other commodities needed in the war industries.

Some of these orders merely set aside a certain percentage of the national production of such things as meats, dried milk and eggs for government purchase for the armed forces and the Allies. On that point, don't get the idea that we are just generously feeding other nations. As a matter of fact, only six per cent of our meat supply went into lend-lease in 1942 and this was mostly pork products. It was in total amount less than the meat supply furnished to our own troops by Australia and New Zealand under reciprocal lend-lease.

Some of the food orders affect consumers only indirectly. They merely allocate the amounts of food that the wholesalers and retailers are able to pass on to you. Some of the food orders covering commodities such as oils are related directly to the war effort.

These food orders may sound complicated and perhaps unnecessary. They must be written in technical terms because they are legal documents, enforceable with penalties if necessary. But, for each and every food order, there is some particular good reason. They are directed to the control of the food supply for the purposes of the war and for the common good.

certainly true so far as our armed forces are concerned. It is also true of our workers. Particularly is it true of our farmers who achieved record food production in 1942 and who are endeavoring with might and main to duplicate that record in 1945. The chief lag in complete mobilization thus far is that due to confusion of public opinion about methods and procedures in carrying out the food rules established by our government. For example, the vicious black markets in meats and other foods, made possible by greed and lack of public understanding, could easily void much of the food control program of the government. Both producers and consumers of food are cutting their own throats through support or patronage of these illegal markets. Public health is likewise endangered. The food gangsters who make millions out of black market operations are carrying on a definite sort of vicious sabotage. This is outrageous at a time when food ranks with munitions in winning a war.

Shaping public opinion to the point where people think alike about food is a worthy assignment for the prepared army of hunger fighters. And, the best place to shape public opinion is not in Washington or in the great metropolitan centers, or through the radio or the national publications. Public opinion starts at the grass roots, out on the farm, in the village store, church, or creamery, in the local organizations where groups of neighbors in town or country rub elbows and pass on their individual opinions to other friends who can correctly appraise these opinions according to their faith in those they best know. This is the echo from the days of the pioneers.

To come down out of the clouds of theory for a bit, you may well ask what you can do to help in food defense.

First, through public meetings, through the local press and by word of mouth, every effort should be made to get all the people of the community thinking alike on this question of food production, food conservation and food use.

Second, food production is not entirely up to the farmer. Rather, it is now a community job where every one should lend a hand in helping the farmer overcome the handicaps of labor and machinery difficulties. Put the entire strength and morale of the community back of the farmer and his family in ways that are too numerous to mention.

Third, just as we once had volunteer fire departments and other groups who worked together in time of emergency, every community in America today should be similarly organized to meet the food emergency, which is a deadly serious matter.

Every community in America has its leaders, its speakers and its human spark plugs. Why not round them up into committees? These committees could carry on an educational campaign about community efficiency. They could enlighten public opinion by educational campaigns. They could check and report those who did not play fair with the government and the community on matters pertaining to food. They could outlaw at the source such things as black markets. Saving food, too, by preventing waste is in

the same category as saving scrap iron.

These are just a few of many ideas that will leap into the imagination of a live community once its resourcefulness has been challenged. The one big idea to keep in mind is that an aroused community, acting through committees which are set up to start things going, can get results, far greater results, than are possible by individual or even single group action.

You have the tools to work with. Those who would fight hunger should drill themselves to take over.



## War and the Food Situation

America has come a long way since Pearl Harbor!

Since Pearl Harbor you have seen the mightily industrial machine of America transformed almost over night into a giant arsenal for democracy. Since December 7, 1941, you have seen new factories springing up within a few weeks to produce more materials of war, and you have seen rapidly growing shortages in consumer goods as industry poured all of its effort, all of its energy, all of its resources into the fight against the Axis powers.

In less than a year industry has learned to conserve its materials, and to direct its effort to the one end of filling the needs of American fighting men and their allies. Allocation of raw materials, of steel, and copper, and aluminum, and all the other materials necessary to build equipment for fighting forces, has been necessary. But industry has recognized the necessity, and has learned to live with the controls that give to each his due share, and balance production to the needs of the military machine.

Slower progress has been made in concentrating effort on production and conservation of food. The time is here when this must be done. America has always been known as a land of plenty. But war is a hungry consumer. America's production of food is climbing, but, in spite of this, food must be conserved.

You see, food, too, is a weapon of war. It is well known that before the Armistice in 1918, bread lines were forming in the streets of Berlin; and hungry German soldiers at the battle front were hoisting a white flag, and laying down their arms, anxious to be taken prisoner so they would get food. The Armistice followed.

Food is very much a weapon of war. American soldiers have learned better how to use it than the Axis powers.

When Rommel swept across North Africa on his abortive attempt to reach the Suez canal and join the Japs in the Far East, he systematically denuded the rich coastal farm lands of Tunis, and Tripolitani, to send foodstuffs back to the Reich.

When the reinforced British forces swept back across these lands in hot pursuit of Rommel's fleeing army, they found ragged, hungry natives, with angry tales of Rommel's robberies.

The result of German confiscation of food supplies was the stirring entrance of American troops on North African soil. Natives were willing cooperators, and resisting Vichy French soon laid down their arms. The story is told by one resisting fort. An American truck drove up to the portals of the fort under a flag of truce, and American soldiers rolled back its canvas cover to disclose a truck load of food. The resisting French capitulated. The battle was won without firing a shot.

Thousands upon thousands of pounds of American lend-lease foods, and seeds from which to grow food; share priorities with munitions in the

convoys supplying American and United Nations forces. America is earning the good will and cooperation of natives by feeding the hungry, and by supplying them with seeds from which they can grow more food, and help feed the United Nations armies that are bringing them freedom.

Perhaps that helps make clear to you why, in the face of plenty, rationing of food is necessary in America. Food is a weapon of war, and it is being used to win the war. Last year a little over 12 percent of the food produced in this country went into military and lend-lease uses. This year the figure is expected to reach 25 percent.

It is possible that this country could give up 25 percent of its vastly increased production of foodstuffs and not feel the pinch of shortages very much, were it not that war has brought greatly increased civilian demand, also. With longer, harder hours at the machines in the American arsenal, American civilian workmen are hungrier, and with more money in their pockets they are demanding more and better foods. This, combined with the direct demands of war, calls for more food than American farmers have been able to produce, and has made rationing, and the food orders, necessary to assure equitable and fair distribution of supplies to all. The supplies are large enough to nourish us well. Experts say the per capita supply is sufficient to give each civilian about the same amount of food as he consumed on the average through 1935-39, if waste is eliminated, and if each gets his fair share. Rationing, and the food orders, are designed to give each his fair share. Conservation is a direct responsibility of the consumer.

Only a few of the more than 50 food distribution orders issued thus far are of direct interest to the public. But all of them require public tolerance and public cooperation with sources of supply.

Food orders have been issued for dairy products, eggs, edible and inedible fats and oils, canned and processed fruits and vegetables, potatoes, dehydrated vegetables, bakery products, beans and peas, livestock and meat products, canned fish and shellfish, sugar, and several specialty items like chicory, cocoa, honey, tea, molasses, spices, and tobacco.

Most of these are industry orders. They call for fair allocation of supplies between the armed forces, lend-lease, and our civilians, and they set up regulations to assure fair distribution of the civilian share among civilians. The public feels their effect in reduced stocks on the shelves of retail stores, or in minor, sometimes beneficial effects on the things it buys.

Imported products, like tea, and molasses, and spices are reasonably easy to control and allocate fairly. It is necessary only to take control of them at point of import, and apportion them among distributors according to population needs and the supply available, with checks on the distributors to be sure that they do the job fairly.

Meat is a much more difficult problem, because it is a domestic product. You can not simply take control of meat at the packing plants and go on from there. You have to reach farther back, or the meat animals are not likely to show up at the packing plants in their usual number. They circumvent the packing plants via the farmer, butcher, black-market route. It was the black markets that made it necessary to issue the meat orders. The



black markets were gouging the public for all it would pay, and creating chaos with unequal distribution of supplies, and by taking supplies from the normal channels of trade where they are handled conservatively, efficiently and economically.

We may as well admit right here that the black market cannot be eliminated on a domestic product without the whole-souled cooperation of the consuming public. We need the cooperation of the public in reporting cases of black market operations, and more than 2500 violators of the meat orders in the five states of the Great Lakes region have already been reported. But we need also vigorous local consumer cooperation in fighting the black market, if each consumer is going to get his fair share of meat. The meat orders give the consumer the basis for the weapons with which to fight.

One of these orders approaches the problem from the farmers' standpoint. It requires that all livestock dealers must get a permit from their local War Board to buy and sell livestock, and it requires livestock dealers to keep records of their purchases and sales of livestock. This places their operations in a checkable position. Permits may be withheld from unscrupulous and shady dealers. A farmer needs only to ask the dealer for a look at his permit to know whether he is selling to a legitimate dealer or not, and he is in a position to withhold his livestock from the illegitimate, black market operators.

Another meat order requires slaughterers of every kind to take out permits, and to mark their permit numbers on each wholesale cut of meat they sell. This approaches the problem from the consumer angle. A sharp-eyed consumer will be able to see whether the permit number is marked on the wholesale piece from which the butcher cuts her meat; or she will ask to see it before paying out her money for what may be black market meat.

The consumer is given additional black market checks in the orders of the Office of Price Administration. One of these requires that all beef, veal, lamb and mutton be graded, and marked accordingly so that the consumer may know whether the meat shop is staying within dollars-and-cents ceiling prices.

Really, the meat situation is not so bad, if everyone gets his fair share of the available supply. If you will bear with a few statistical facts, you will see that the problem is largely one of distribution.

Production of meat in 1942 totaled about 22 billion pounds. After the army and lend-lease took 12 percent there was approximately 141 pounds for each man, woman and child of the 130 million people in the United States. Everyone had as much meat available in 1942 as in 1941 when only 19½ billion pounds was produced, and when everyone had all the meat he wanted, or could afford to buy.

This year the projected production goal for farmers and livestock feeders is 25,700,000,000 pounds, or more than 3 billion pounds above last year. The army, and lend-lease will need a lot of it, because meat is a concentrated food. It packs a lot of nourishment in little space. When submarines lurk in ocean traffic lanes and every cargo ship must be convoyed, shipping space is vitally important, and must be used for concentrated, rather than for bulky foods. The military and lend-lease are expected to take up to one-quarter of the production of beef, and possibly

40 percent of the production of pork. When there is fighting to do, our fighters, and those of our allies, must be well nourished so they can win battles, and push the Axis out of existence.

Yet when the military and lend-lease needs are satisfied there will still be 124 pounds of meat per capita available for civilians through 1943. That is only 17 pounds less per person than we had in 1942. One meat-less day per week ought to do the trick, if these supplies are all fairly and equitably distributed, and if American civilians refuse to expand their appetites for meat beyond what they were in 1942.

We would like to believe that no red blooded American would hesitate to give up some of his normal consumption of meat so that he might be sure the boys fighting for him are well fed. Actually we do believe that. But it seems there are still some people whose new found wealth drives them to seek an outlet for spending, and others who are probably poorly informed of the actual situation. If this were not true, black markets could not take advantage of their pocketbooks and their health. This is a problem that can be solved by earnest friends and neighbors who are anxious to see that the war is won.

## MEAT ORDERS

This year civilians will get less meat than they would like to buy, but enough to maintain good health and almost as much as their average 1935-39 consumption. Military and lend-lease requirements are greater than they were in 1942 when they took 21 percent of the pork production and 13 percent of the beef. Although commercial meat production in the first quarter of 1943 ran below expectations, indications still are that the total amount of meat produced this year will exceed last year's record-breaking figure of almost 22 billion pounds. Most of the increased production, however, will be urgently needed for our fighting men and Allies.

Since early this year the Department of Agriculture has issued four meat orders and has taken over the administration of another. These rulings were to provide closer control over the slaughter of livestock and the sale of meat so that the black market operations could be stamped out and all meat brought into legitimate channels of trade, where it would be available for war needs and for rationing among the civilian population.

One, the livestock dealer permit order FDO 26, requires all livestock dealers to obtain permits to buy and sell livestock and to keep records of their purchases and sales. (Farmers are not required to obtain dealer permits, but they are asked to keep records of their purchases and sales.)

The second order, the slaughter permit order FDO 27, requires all livestock slaughterers who sell meat, including farmers and local butchers, to operate under a slaughter permit system and, as an aid to enforcement, to stamp their permit numbers at least once on each wholesale cut.

Another order, the Meat Restriction Order, was transferred from the Office of Price Administration at about the same time as the first two orders went into effect. This order, embodying a quota system on the basis of quarter year periods, applies to slaughterers in general whose meat production exceeded 500,000 pounds in any quarter, beginning October 1, 1942. The slaughter permit order applies to all slaughterers who are not registered under the Restriction Order but does not regulate farm slaughter for home consumption.

These orders do not restrict the total federally inspected slaughter of livestock but they do limit the amount of meat directed into civilian channels. Slaughterers who have Federal inspection may slaughter to full capacity, but must supply the Armed Forces, lend-lease buying agency (FDA) and other exempt purchasers with all the meat they produce above their civilian quotas.

On April 7 the War Food Administration issued a third order, FDO 48, instituting inventory controls over Federally inspected slaughterers, limiting the quantity of meats they can hold in storage. This order provides the necessary mechanism to make the quantity of meat which such slaughterers produce in addition to their civilian quotas, immediately available to the Government. In other words, with the



inauguration of the point system of consumer rationing and the suspension of the set-aside order, it was necessary to institute a control over inventories of large-scale slaughterers so that current production above the quantity required for a necessary working inventory would be moved into civilian channels to the extent necessary to honor the ration points; and so that all production in addition to the ration point requirements would flow as quickly as possible to the Armed Forces, lend-lease, and other government agencies.

This limitation on inventories in its present form, is temporary and will be in effect only until a more permanent form of control of slaughterers' stocks on hand has been devised.

The main reason for the slaughter permit order was to help maintain meat production by different classes of slaughterers at levels representing approximately normal relationships. The plan was to assure that the Federal agencies, especially the Armed Services, could fulfill their meat requirements and also that consumers, dependent upon interstate shipments for meat supplies, could secure their fair share of the supply available for civilians. Only federally inspected meat can be purchased by the Government agencies, or shipped for civilian distribution in interstate commerce.

The slaughter permit order became effective at about the time meat rationing was inaugurated. War Boards and other issuing agencies were authorized in an amendment to the order, effective April 2, to grant permits and temporary quotas to slaughterers without 1941 bases. They also were authorized to grant temporary increases to those whose bases were considered abnormally low. Indications are that in some areas slaughter permits were issued to butchers and local slaughterers to an extent that permitted the production and distribution of meat, especially beef, in excess of the proportionate share of the civilian supply normally furnished by such slaughterers. Also some retail butchers who previously had purchased all or most of their meat from commercial slaughterers were granted slaughter permits to supplement such purchases. As a result much livestock, especially cattle and calves, was diverted from usual commercial channels.

To bring about a redirection of cattle through commercial channels, a second amendment to the slaughter permit order was issued on May 1. This suspended for the month of May all temporary beef quotas and temporary increases in beef quotas to butchers and local slaughterers. It provided definite bases for quotas to those who started slaughtering after May, 1941.

In the readjustment of the beef supply situation expected to be accomplished by this order, the following situations may develop:

(1) In areas that recently have received much of their beef supplies from local slaughter sources, consumers may have less beef than they would like to buy under the rationing program. However, this does not necessarily mean that there will not be enough meats of all kinds to fill consumers' point rationing requirements. Under rationing, beef has been the "preferred" meat.

(2) There may be some reaction in beef cattle prices. Many of the butchers who have increased their cattle slaughter have been operating under retail ceilings that permitted them to pay a higher price for cattle than packers who are required to operate under wholesale ceilings.

OUTLINE FOR PRESS RELEASE ON  
APPOINTMENT OF COUNTY WAR MEAT COMMITTEE  
(Must be retyped before submitting for publication)

\_\_\_\_\_ of  
(Name) (occupation)  
\_\_\_\_\_ was today appointed chairman of the  
(address)  
War Meat Committee of \_\_\_\_\_, according to \_\_\_\_\_  
(county)  
\_\_\_\_\_, chairman of the County War Board.

The new committee is similar to others set up throughout  
\_\_\_\_\_ to handle the War Meat Program administered jointly  
(state)

by the County War Boards and the Food Distribution Administration.

Other members appointed to the committee included \_\_\_\_\_  
(name)

of \_\_\_\_\_, livestock producer; \_\_\_\_\_  
(address) (name)

of \_\_\_\_\_, meat wholesaler (or retailer); \_\_\_\_\_  
(address) (name)

of \_\_\_\_\_, \_\_\_\_\_  
(address) (Health or Sanitary Officer, or trained

Veterinarian); \_\_\_\_\_, \_\_\_\_\_, a member  
(name) (address)

of the local OPA Price and Rationing Board, and \_\_\_\_\_  
(name)

\_\_\_\_\_, \_\_\_\_\_  
(address) (Clergyman, leader in women's activities,  
Supt. of Schools, etc.)

The new War Meat Committee will assume leadership and responsibility for the meat programs in \_\_\_\_\_ County. Immediate problems facing the committee include the routing of livestock slaughter into normal commercial channels. Special efforts will be made by the committee to insure that the slaughter permit system and the consumer rationing program are made to work effectively in the county. The committee will also give special attention to promoting

sanitation in the slaughtering and handling of meat, to prevent waste, and to conserve meat by-products.

The committee will review outstanding permits and quotas to determine whether they are justified or excessive. It will have authority to approve or reject, in accordance with official instructions and procedures, all applications for slaughter permits received in the future.

It will also be the duty of the committee to call the provisions of the meat orders to the attention of those persons who are slaughtering meat for sale without the necessary permits, either through lack of knowledge of the order or in willful disregard of them, and to report flagrant violations to FDA. The committee will establish additional community War Meat Committees within the county if necessary.

Meat that is slaughtered and sold outside of the rationing system is black market meat. Black markets sabotage the war effort and the place of food as a weapon in achieving victory. Hides, fat, and by-products must not be wasted by slaughtering facilities that are inadequate, and at the same time, unsanitary slaughter is a menace to public health.



S E C T I O N    I I I  
of  
I N F O R M A T I O N    H A N D B O O K  
for

STATE MEAT MARKETING SUPERVISORS  
AREA MEAT MARKETING SUPERVISORS  
COUNTY WAR MEAT COMMITTEES

This section contains the meat orders, and  
technical information regarding the meat  
orders, for use of State and Area Meat  
Marketing Supervisors and County War Meat  
Committees

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
MARKETING REPORTS DIVISION  
5 South Wabash Avenue  
Chicago, Illinois

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## ORDER NO. 27 CHANNELS SLAUGHTERING TO 1941 PATTERN

Contrary to rather popular belief, the thinking behind Food Distribution Order No. 27 was not solely for the purpose of checking black markets. Probably the outstanding reason was to return the slaughtering of livestock and the distribution of meats to a pattern somewhat similar to that which existed in 1941.

On October 1, 1942 there came into being Meat Restriction Order No. 1, which called for the registration of certain types of slaughterers. These slaughterers who had to register under the Order were called "quota slaughterers" and were those who had slaughtered 500,000 pounds of meat or more during the third quarter of 1942, or had slaughtered 1,500,000 pounds or more during the first nine months of 1942. Under Meat Restriction Order No. 1, these quota slaughterers were assigned quotas of 65 percent on beef and veal, 70 percent on lamb and mutton, and 75 percent on pork, corresponding quarters of 1941 being utilized as the base periods.

All slaughterers were included under MRO 1, but the fact that only the larger packers were required to register caused some confusion. The smaller packers were known as "non-quota slaughterers" and they were permitted to operate on their 1941 base. It became apparent, during the closing months of 1942 and the early part of 1943, that the smaller slaughterers had to be kept under closer check and because of this, Food Distribution Order No. 27 was promulgated.

Soon after Pearl Harbor, the meat packing industry, along with other commodity industries, became rather lucrative. Work became plentiful and with many restrictions on what could and what could not be bought, the added amount of money in circulation was directed toward foods. People who had existed on a limited diet of meats in former years, and at best were held to the more economical cuts, found, with their swelling purses, they were able to buy more and better meats.

All of this sent livestock prices skyrocketing and smaller packing houses mushroomed all over the country. Ceiling prices later put a damper on profits for legitimate operators but even so, a good many unscrupulous persons had entered and were entering the meat packing business. Transportation difficulties, at least transportation restrictions, caused the larger packers to curtail deliveries to smaller towns, and because of this many butchers sprang up in isolated villages, and as a result the whole program of meat distribution was thrown out of kilter.

The Federal Government, whether purchasing for its Armed Forces or for lend-lease, is restricted to taking meats from Federally inspected plants. This inspection activity formerly came under the Bureau of Animal Industry, Meat Inspection Division, but is now a part of the Livestock Branch, Food Distribution Administration.

This heavy slaughtering of livestock by non-inspected houses, naturally took huge amounts of meats away from places that were

supplying Federal requirements.

With large packers unable to get the livestock supplies because of the "back home killing," these large packers in turn cut down on their distribution of meats via the so-called carlot routes. Unable to buy meats from the larger houses, the small town butchers blossomed further and it was a ring-around-the-rose that found Uncle Sam on the outside.

The only way the Department of Agriculture could get the 1943 slaughter and distribution back somewhat close to the 1941 basis, was to set up legislation. This was done in Food Distribution Order No. 27.

There are three types of slaughterers: farm slaughterers, butchers, and local slaughterers. Detailed definitions of each type are given in the order.

While the year 1941 was set up as the base year for operating under FDO 27, certain provisions are made where relief may be granted if this portion of the order creates a hardship. Other attached material outlines conditions which are considered undue hardship, as well as relief that can be granted. For those packers who do not have a 1941 slaughter base there is some provision whereby the 1942 slaughter may be utilized, but on a percentage basis. Anyone who did not slaughter prior to April 1, 1943, is not eligible for a permit or a quota.

Food Distribution Order No. 26 is mainly for the purpose of learning the flow of livestock. Every buyer and seller of livestock who does not keep the animals a minimum of 30 days, and who is not registered under the Packers and Stockyards Act, is required to register under FDO 26. Under this order he must furnish a record of all transactions made.

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## P O L I C Y

Following is an outline of the policy followed by the Food Distribution Administration in handling petitions under FDO 27 as amended:

### I. Petitions from local slaughterers.

- A. All petitions from local slaughterers, except those asking a modification of the beef quotas prescribed for May under the provisions of FDO 27-2, should be forwarded to Washington. With these petitions should be filed the recommendations of the County and State War Board and the recommendations of the Regional Office. Such petitions should be reviewed carefully in the Regional Office and, if the applicant has not stated sufficient facts upon which a determination may be reached, the petitions should be returned with a request for such essential facts as may be lacking.
- B. Petitions filed by holders of permits whose beef quota was modified under FDO 27-2 should be passed on by the Regional Administrator. Grounds for granting a modification are:
  - (1) A general area adjustment made from the Washington office granting an increase in quotas on a percentage basis.
  - (2) An abnormally low May 1941 base. In such cases, it should be clear that the month of May 1941 was abnormal as compared with other months of the year or that a prolonged period of the year 1941 was abnormal as compared with 1940 and 1942 slaughter. If the month of May was low as compared with the rest of the year, May may be adjusted up to but not over the average month of the year. If the slaughter had a prolonged low period during the year 1941, the quota may be adjusted to the average slaughter of May 1940 and 1942.

### II. Petitions from butchers and farm slaughterers.

- A. Persons who did no slaughtering prior to April 1, 1943:
  - (1) No temporary permits should be granted.
  - (2) A permit and permanent quota may be granted only when one slaughterer purchases the business and facilities of another slaughterer. In such a case, the following affidavits must be submitted (a) by the former owner that he will not use the quota he established in 1941 in any other plant at any time, (b) by the new owner that he will deliver products from the plant to substantially the same customers, in substantially the same area, in proportionate amounts as did the previous owner during the first three quarters of 1942.



B. Persons who began operations after September 30, 1942, and before April 1, 1943, and:

- (1) Where given authority to deliver controlled meats under MRO-1.
  - (a) Such person may be granted a permit and a temporary quota for May as to beef equivalent to 50 percent of authorized deliveries of controlled meats under MRO-1. A quota for other types of livestock may be granted on the basis of 100 percent of the average monthly authorized deliveries.
  - (b) A petition for an increase above the quotas provided for in paragraph (a) may be granted only in accordance with an area adjustment authorized by the Director.
- (2) Livestock was slaughtered on a custom basis by persons who complied with MRO-1.
  - (a) A temporary quota may be granted for May as to beef equivalent to 50 percent of the average monthly slaughter on a custom basis. A quota as to other types of livestock may be granted on the basis of the average monthly custom slaughter.
  - (b) A petition for an increase above the quotas provided for in paragraph (a) may be granted only in accordance with an area adjustment authorized by the Director.

C. Persons who began operations after September 30, 1942, and before April 1, 1943, and who did not comply with MRO-1.

- (1) If a person had made substantial preparations in good faith prior to October 1, 1942, with the view of engaging in slaughtering, he should be denied any quota base as to beef and may be given a quota base as to other types of livestock equivalent up to a maximum of 75 percent of his average monthly slaughter for the period he was in business.
- (2) If a person started construction of facilities after October 1 and began slaughtering prior to April 1, he should be denied a quota base as to beef but may be given a quota base as to other types of livestock up to a maximum of 50 percent of his average monthly slaughter.
- (3) If a person started construction of facilities after October 1, 1942, and does not have adequate facilities for slaughtering and conserving offal, he should be denied a quota base.
- (4) If it be shown that any person falling under paragraph 1

or paragraph 2 was a wilful violator of MRO-1, he should be denied a quota base.

Note: Within this class will fall a large proportion of the butchers' permits which will be affected under Amendment 2. This class will include a number of persons who wilfully engaged in black-market operations and will also include a number of legitimate retailers who began slaughtering due to difficulties in obtaining a supply of meats from usual sources. It is the policy of the Department to maintain substantially the same relationship in the meat supply for an area between local and outside sources as existed in 1941, and where there have been increases in population, some increase in quotas may be indicated in handling cases coming under this section. Every effort should be made to determine whether the permit holder was guilty of a violation of MRO-1 through ignorance or whether he was a wilful violator. Wilful violators or black-market operators during the period of September 30 to April 1 should be given very little consideration. The Regional Administrator in handling these cases should obtain all the facts and use discretion in granting quotas, the maximum quota being the percentage as set out in paragraphs (1) and (2).

D. Persons who began slaughtering after January 1, 1942, and prior to October 1, 1942, or who engaged in business during a part of 1941 and did not slaughter in May 1941.

- (1) A permit may be granted and a quota base on beef assigned for May equivalent to 50 percent of the average slaughter during the period during which they slaughtered. A quota base may be assigned for other types of livestock using the slaughter of the corresponding months during which the permit holder slaughtered for a quota base for months prior to October 1943. For the last three months of 1943 and for any month in which no slaughter history is available, an average of the monthly slaughter during the period January 1 to October 1, 1942, may be used.

E. Persons who have a 1941 quota base.

- (1) The quota for butchers is 100 percent of the corresponding month of 1941.
- (2) On petition, the quota may be adjusted:
  - (a) Where one month is abnormal. In such case a corresponding adjustment should be made in other months so that the yearly quota base will not be increased.
  - (b) Where a general area adjustment has been authorized.
  - (c) Where the major part of the year was abnormally low

as shown by record of slaughter for 1940 and the first nine months of 1942. In such case, the months of January to September may be adjusted by using the average of the corresponding months of 1940 and 1942. For the months October to December, the 1940 slaughter for the corresponding months or the average of the monthly slaughter from January 1 to October 1 may be used to determine a quota base.

### III. General observation.

We have analyzed a large number of petitions for relief submitted under paragraph 1410.4 (j). A large part of the petitions fall into general classes which are discussed as follows:

(1) Inadequate supplies in the area.

These petitions allege an increase in population, a failure of the usual sources to supply meat, or both. They usually request a large increase in beef quotas. The general policy of the Department is that the population in the area should obtain its meat supply from local and outside sources in the same proportion as the meats were obtained in 1941. It may be necessary in some instances to grant some increases in quotas where there clearly has been an increase in the population and livestock is available in the area. The increase in population should not include members of the Armed Forces who may be located in the area and who frequent hotels and restaurants when on leave. Increases in quotas should, as far as possible, be restricted to those persons who were slaughtering in 1941, and the increase in no instance should be a percentage greater than the increase in the population.

(2) Petitions from distributors (retail stores and chains) who have experienced difficulties in obtaining supplies. No new permits should be granted such persons and, in case they already have permits and have been assigned quotas, their quotas should be held strictly to the provisions of FDO 27-2.

(3) Persons who operate sausage kitchens, and non-slaughtering wholesalers or processors who have difficulty in obtaining supplies. No new permits should be issued in such cases.

### IV. Undue hardship.

What constitutes unreasonable or exceptional hardship under this provision is difficult to define. Mere inability to obtain meats through usual channels on the part of a retailer or wholesaler is not sufficient to constitute undue hardship and to justify the person's engaging in the slaughtering business in order to obtain supplies. Each case of this kind which cannot be handled under the policy outlined above should be carefully analyzed and, if full facts are not presented, the needed information should be requested. Disturbed economic conditions resulting from the war are not considered as affording a basis for relief under the hardship clause. If the basis alleged in the petition cannot be traced to such disturbed economic conditions, it is quite probable that the allegations of the petitioner may fall within the undue hardship clause.

WIRE TO REGIONAL ADMINISTRATORS:

MORE QUOTA HAS BEEN ISSUED TO OVERCOME LOCAL AND AREA MEAT SHORTAGES THAN WE CAN JUSTIFY. QUOTA ADJUSTMENTS UNDER FDO 27 AND MRO 1 MUST NOT BE MADE FOR ANY TYPE OF MEAT FROM NOW ON MERELY TO SUPPLY FULL DEMAND UNDER MEAT RATION. MEAT NEEDS OF ARMED FORCES AND LEND-LEASE ARE SO URGENT THAT QUOTAS MUST BE HELD AT PRESENT LEVELS EVEN THOUGH BAD BARE SPOTS DEVELOP TEMPORARILY. THIS IS ONLY WAY MEAT CAN BE FORCED INTO NORMAL CHANNELS WHERE IT IS AVAILABLE TO GOVERNMENT OR FOR SHIPMENT TO DEFICIT AREAS. SEVERE SHORTAGES UNDER RATIONING PROGRAM WILL BE RELIEVED BY FLOW OF MEAT UNDER RATIONING PROGRAM IF THE LATTER IS PERMITTED TO DEVELOP AND IF SHORTAGES ARE NOT FILLED BY SLAUGHTER QUOTA INCREASES. IF RATION PROGRAM DOES NOT FILL SUCH SHORTAGES FAIRLY ADEQUATELY OVER PERIOD OF TIME, IT IS APPARENT MORE MEAT IS BEING SOLD TO CIVILIANS THAN IS AVAILABLE FOR RATIONING. REGIONAL ADMINISTRATORS MUST NOT ASSUME RESPONSIBILITY OF FILLING LOCAL SHORTAGES. THAT IS AN OPA FUNCTION AND THIS POSITION IS CONCURRED IN BY THE RATIONING DIVISION. SHORTAGES CAN NO LONGER BE FILLED BY QUOTA INCREASES.

HEReed





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
Great Lakes Region  
5 S. Wabash Avenue      Central 7340  
Chicago, Illinois

FOR IMMEDIATE RELEASE

March 19, 1943

ATTACHED:    Copy Food Distribution Order No. 26

Essentials of Livestock Purchase and Sale Order

Restrictions on livestock dealers who buy and assemble livestock for sale to packing houses and others for eventual use as human food were ordered by Secretary of Agriculture Claude R. Wickard in Food Distribution Order No. 26, issued March 5, to stamp out black markets and assure an adequate supply and fair distribution of meat and meat products to meet war and essential civilian needs.

Limitations set up in Food Distribution Order No. 26 are:

EFFECTIVE DATE:    Midnight of March 31

WHO IS AFFECTED: All who buy livestock for resale, whether companies, or individuals, and whether independent operators, or agents for others. Not affected: Farmers and producers who buy for breeding, feeding, or finishing and who keep the animals purchased for at least 30 days. Dealers or agents registered at a posted stockyard which is organized under the Packers & Stockyards Act.

KIND OF LIVESTOCK: All four-footed farm livestock, including cattle, calves, hogs, pigs, sheep and lambs.

ACTION REQUIRED: Get a permit. These are available from county War Boards in towns and villages; from Food Distribution Administration offices in larger cities.

CONDITION FOR PERMIT: Agreement to keep records.

RECORDS REQUIRED: A record of each purchase and of each sale, giving date, name and address of buyer and of seller, how many and weight of each kind of livestock, and price paid or received for each. Record sale to a packer through his agent as a sale to the agent. Keep records two years.

INVENTORY: All dealers and agents must make complete inventory. Record number and estimated weight of each kind of animal on hand April 1.

PENALTIES: Suspension or revocation of permit.  
Farmers also are asked to keep records of their purchases and sales of livestock.

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\* 871 (1)

THE UNIVERSITY OF CHICAGO

1. *Phragmites* (Common Reed)

1. *Phragmites* (Common Reed)

## TITLE 7 - AGRICULTURE

## CHAPTER XI - FOOD DISTRIBUTION ADMINISTRATION

## (Food Distribution Order No. 26 - Livestock)

## Part 1410 - Livestock and Meats

## PURCHASE AND SALE OF LIVESTOCK

Pursuant to the authority vested in me by Executive Order No. 9230, dated December 5, 1942, and to assure an adequate supply and efficient distribution of meat and meat products to meet war and essential civilian needs, IT IS HEREBY ORDERED as follows:

## § 1410.3 Purchase and sale of livestock.

(a) Definitions. When used in this order, unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(1) The term "person" means any individual, partnership, corporation, association, or other business entity. (2) The term "livestock" means cattle, calves, hogs, sheep, and lambs. (3) The term "dealer" means any person who buys livestock for the purpose of resale. A person who buys livestock for the purpose of dairy, wool, or meat production, or for breeding, feeding, or finishing, and who keeps such livestock not less than thirty (30) days shall not be considered a dealer. (4) The term "agent" means any person who buys or sells livestock on a commission or agency basis, either as an employee or agent of the buyer or seller. (5) The term "producer" means any person who owns any livestock, in whole or in part, and is engaged in dairy, wool, or meat production, or in the business of breeding, feeding, or finishing such livestock. (6) The term "Director" means the Director of Food Distribution, United States Department of Agriculture, or any employee of the United States Department of Agriculture designated by such Director.

(b) Permits. No dealer or agent shall buy or sell livestock without first securing a permit from the Director or from such person or agency as he may designate. Such dealers or agents shall agree to keep the records prescribed in section (c) hereof as a condition of obtaining a permit. Any dealer or agent who is registered at a posted stockyard under the provisions of the Packers and Stockyards Act, 1921, 1/shall not be required to obtain a permit to buy or sell at such stockyard.

## (c) Records.

(1) Every dealer, agent, and producer shall keep a record of each purchase and each sale of livestock. Such records shall include the date of each purchase or sale, the name and address of the buyer and seller, and the number, kind, weight, and price paid for the livestock. All such records shall be maintained for at least two years, or for such other periods of time as the Director may designate. Records kept by dealers or agents shall be in the form prescribed by the Director. (2) Records of dealers or agents at posted stockyards, kept in compliance with the Packers and Stockyards Act, 1921 2/ and the regulations issued thereunder, shall, with respect to purchases or sales at such stockyards, be considered as meeting the requirements of (c) (1) hereof. (3) Sales or purchases made by a dealer or producer through an agent shall be recorded as sales to or

purchases from such agent. (4) As of the effective date of this order, dealers shall prepare and keep on file an inventory of the livestock on hand, including the number, kind, and estimated weight. (These record-keeping requirements have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.)

(d) Reports. Every person subject to this order shall execute and file such reports upon such forms and submit such information as the Director may from time to time request or direct, and within such times as he may prescribe.

(e) Audits and inspections. Every person subject to this order shall, upon request, permit inspections, at all reasonable times of his livestock and the premises used in his business, and all of his books, records and accounts shall, upon request, be submitted to audit and inspection by the Director.

(f) Applicability of Order. The provisions of this order shall apply only to purchases and sales of livestock within the continental limits of the 48 states and the District of Columbia.

(g) Violations. Any dealer or agent who wilfully violates any provision of this order, or who by any act or omission falsifies records to be kept or information to be furnished pursuant to this order, or wilfully conceals a material fact concerning a matter within the jurisdiction of any Department or agency of the United States, may be prohibited from receiving or making further deliveries of any livestock; and such further action may be taken against him as the Director deems appropriate, including the suspension or revocation of his permit, and including recommendations for prosecution under section 35-a of the Criminal Code (18 U.S.C. 1940 ed. 80), under paragraph 5 of section 301 of Title III of the Second War Powers Act, and under any and all other applicable laws.

(h) Petition for relief from hardship. Any person affected by this order who considers that compliance herewith would work an exceptional and unreasonable hardship on him may petition in writing (in triplicate) for relief to the Director, setting forth all pertinent facts and the nature of the relief sought. The Director may thereupon take such action as he deems appropriate, and such action shall be final.

(i) Communications to Department of Agriculture. All reports required to be filed hereunder and all communications concerning this order shall, unless otherwise directed, be addressed to: Director of Food Distribution, United States Department of Agriculture, Washington, D. C., Ref: F. D. - 26.

(j) Effective date. This order shall become effective at 12:00 o'clock midnight on March 31, 1943.

(E. O. 9230, 7 F. R. 10179)

Issued this 5th day of March 1943.

/s/ Claude R. Wickard  
Secretary of Agriculture



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
Great Lakes Region  
5 S. Wabash Avenue  
Chicago, Illinois

FOR IMMEDIATE RELEASE

May 29, 1943

MEAT QUOTAS FOR LOCAL SLAUGHTERERS CONTINUED

AT 80 PERCENT

Meat quotas for local slaughterers during June have been established at 80 percent of the quantity of meat animals they slaughtered in the corresponding month of 1941, the War Food Administration has announced.

This percentage for local slaughterers will remain in effect until further notice, according to Food Distribution Order No. 27.2, issued by the War Food Administration. Previously, percentages for local slaughterers have been announced on a month to month basis.

A local slaughterer is defined as "any person who in 1941 slaughtered livestock with a total live weight in excess of 300,000 pounds."

The War Food Administration announced at the same time that all local slaughterers are now required to make monthly reports of their slaughter operations. Monthly reports from butchers, who slaughtered more than 10,000 pounds of livestock in 1941, but not more than 300,000 pounds, are also required, but only for those months when their slaughter exceeds 4,000 pounds live weight.

The purpose of requiring these reports is to enable WFA officials to determine the quantity of livestock slaughtered by these two types of slaughterers and to check compliance with Food Distribution Order No. 27 and its amendments and supplements, which requires all types of slaughterers to take out permits, and establishes slaughter quotas.

Butchers are required to mail their reports within five days after the end of each month; local slaughterers within 10 days. (Over)



- 2 -

Reports from butchers must tell the number and total live weight of each kind of animal slaughtered during the month. Reports from local slaughterers must include the number of head, the live weight, and the dressed weight of livestock slaughtered, and the conversion weight of meat delivered to government agencies and authorized processors.

Affected persons in the states of Illinois, Indiana, Michigan, Ohio, and Wisconsin should mail their reports to the Food Distribution Administration, 5 South Wabash Ave., Chicago, Ill.

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From: Food Distribution Administration  
5 South Wabash Avenue  
Chicago, Illinois

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OFFICE OF WAR INFORMATION  
DEPARTMENT OF AGRICULTURE

Thursday, May 27, 1943

Local Slaughterers' Quotas for June (DEFO 27.2)

Meat quotas for local slaughterers during June have been established at 80 percent of the quantity of meat animals they slaughtered in the corresponding month of 1941, the War Food Administration said today.

This percentage for such slaughterers is the same as it was for April and May and will remain in effect until further notice. Prior to today, percentages for local slaughterers have been announced on a month to month basis.

The quota percentage is designated in Director Food Distribution Order 27.2, issued today by the WFA. Local slaughterers are persons who slaughtered more than 300,000 pounds, live weight of livestock in 1941 and are not registered in accordance with the Meat Restriction Order, or those who have a quota base of more than 300,000 pounds under Food Distribution Order 27, the slaughter permit order. Meat quotas for other types of slaughterers are not affected by today's action.

Officials explained that monthly beef quotas for local slaughterers who did not kill cattle in the corresponding months of 1941 and therefore have no base period, will be determined by one of two methods. Such slaughterers who killed cattle during the first 9 months of 1942 may slaughter in June and subsequent months (until further notice) 50 percent of their average monthly kill during that 1942 period. Those who did not slaughter cattle during the first 9 months of 1942 are given a quota equivalent to their average monthly deliveries of beef made under the Meat Restriction Order.

Local slaughterers' quotas for all other meats (pork, lamb, mutton, and veal) in cases where there was no slaughter in the corresponding month of 1941, will be 80 percent of the amount established in their permanent quota base under Food Distribution Order 27; or, if a permanent base has not been assigned, the quotas will be 80 percent of the quantity of meat they are permitted to slaughter under their temporary quota base.

TITLE 7 - AGRICULTURE  
CHAPTER XI - WAR FOOD ADMINISTRATION

Director Food Distribution Order 27.2 - Livestock  
Part 1410 - Livestock and Meats

QUOTAS FOR LOCAL SLAUGHTERERS

Pursuant to the authority vested in me by Food Distribution Order 27 (8 F. R. 2785, 4227, 5700), issued and amended pursuant to Executive Order  
1238 (2)

No. 9280, dated December 5, 1942, and Executive Order No. 9322, dated March 26, 1943, as amended by Executive Order No. 9334, dated April 19, 1943, and to effectuate the purposes of such orders, IT IS HEREBY ORDERED AS FOLLOWS:

§ 1410.10 Quotas for local slaughterers.

(a) Beef quotas. The beef quota for each local slaughterer for the month of June 1943, and for succeeding months, until changed by the Director, shall be:

(1) Eighty percent of the quantity of beef produced by his slaughter of cattle in the corresponding month of 1941, or

(2) If he did not slaughter cattle during the corresponding month of 1941, fifty percent of his average monthly slaughter of cattle during the months in which he slaughtered from January 1, 1942 to September 30, 1942, or

(3) If he began slaughtering operations after September 30, 1942, fifty percent of the average monthly deliveries of beef made by him which were authorized under Meat Restriction Order No. 1, based upon the number of months in which he was so authorized to make deliveries during the period from October 1, 1942 to March 31, 1943.

(b) Swine quotas. The swine quota for each local slaughter<sup>er</sup> for the month of June 1943, and for succeeding months, until changed by the Director, shall be:

(1) Eighty percent of the total live weight of swine which he slaughtered in the corresponding month of 1941, or

(2) If he did not slaughter in the corresponding month of 1941, eighty percent of the amount established as his permanent quota base for such month, or in the absence of a permanent quota base, eighty percent of the amount of swine established for such month in a temporary quota base which has heretofore been issued to him.

(c) Veal, lamb and mutton quotas. The quota of each local slaughterer for veal, lamb and mutton for the month of June 1943, and for succeeding months, until changed by the Director, shall be:

(1) Eighty percent of the quantity of meat of such type produced by his slaughter of calves, lambs and sheep, respectively, in the corresponding month of 1941, or

(2) If he did not slaughter in the corresponding month of 1941, eighty percent of the amount of such type of meat established as his permanent quota base for such month, or in the absence of a permanent quota base, eighty percent of the amount of such type of meat established for such month in a temporary quota base which has heretofore been issued to him.

(d) Effective date. This order shall become effective on June 1, 1943.

(L. O. 9280, 7 F. R. 10179; E. O. 9322, 8 F. R. 3807; E. O. 9334, 8 F. R. 5425; F. D. O. 27, 8 F. R. 2785, 4227, 5700).

From: Food Distribution Administration  
5 S. Wabash Ave., Chicago, Illinois

DFDO 27.1  
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OFFICE OF WAR INFORMATION  
DEPARTMENT OF AGRICULTURE

Thursday, May 27, 1943

Monthly Reports Required from Butchers and Local Slaughterers (DFDO 27.1)

The War Food Administration said today that all local slaughterers of livestock are required to make monthly reports of their slaughter operations. Similarly, monthly reports will be required from butchers but only for those months when their slaughter exceeds 4,000 pounds liveweight.

The monthly reports are for the purpose of determining the quantity of livestock slaughtered by the two types of slaughterers and for checking compliance with Food Distribution Order 27, the slaughter permit order. Likewise, officials stated the reports will assist in ascertaining the approximate monthly production of meats so that more accurate evaluation of meat ration coupons can be made, and will facilitate allocation of total supplies among the Armed Forces, Lend-Lease and the civilian population.

The reports are provided under Director Food Distribution Order 27.1, issued today.

A "local slaughterer" is any person who in 1941 slaughtered livestock with a total liveweight in excess of 300,000 pounds and who is not registered as a slaughterer in accordance with Meat Restriction Order No. 1. A "butcher" is any person other than a farm slaughterer who in 1941 did not slaughter more than 300,000 pounds liveweight of livestock.

Report forms already have been forwarded to local slaughterers, who have filed reports covering the month of April, and who are required to file reports for May and each month thereafter. Forms for butchers, who will file their first reports for the month of June, will be mailed out each month. Both types of reports must be mailed by the slaughterers to regional offices of the Food Distribution Administration, not later than 5 days after the end of each month, in the case of butchers, and not later than 10 days after the end of each month in the case of local slaughterers.

The monthly report for butchers will contain the number and total liveweight of each kind of animal slaughtered during the month. The report for local slaughterers covers the number of head, liveweight and dressed weight of livestock slaughtered and the conversion weight of meat delivered to government agencies and authorized processors.

Regional offices of the Food Distribution Administration are located in Atlanta, Ga., Chicago, Ill., Dallas, Tex., Denver, Colo.; Des Moines, Iowa, New York, N.Y., and San Francisco, Calif.



TITLE 7 - AGRICULTURE

CHAPTER XI - WAR FOOD ADMINISTRATION

(Director Food Distribution Order 27.1 - Livestock)

Part 1410 - Livestock and Meats

RECORDS AND REPORTS OF SLAUGHTER

Pursuant to the authority vested in me by Food Distribution Order 27 (8 F. R. 2785, 4227, 5700), issued and amended pursuant to Executive Order No. 9280, dated December 5, 1942, and Executive Order No. 9322, dated March 26, 1943, as amended by Executive Order No. 9354, dated April 19, 1943, and to effectuate the purposes of such orders, IT IS HEREBY ORDERED AS FOLLOWS:

§ 1410.9. Records and Reports of Slaughter.

(a) Butchers. Each butcher subject to the provisions of Food Distribution Order 27, as amended, who owns and slaughters or who has slaughtered for him during any month livestock with a total live weight of more than 4,000 pounds, shall submit to the Director a report as described herein covering such month's operations. The first report shall cover the month of June, 1943. Reports shall be mailed not later than five days after the end of each month, and shall contain the information with respect to livestock slaughtered required by and be in accordance with Form FDO 27-7, attached hereto as Exhibit "A".

(b) Local Slaughterers.

1. Each local slaughterer subject to the provisions of Food Distribution Order 27, as amended, shall submit to the Director a report as described herein covering such month's operations. Such reports shall be mailed not later than ten days after the end of each month, and shall contain the information required by and be in accordance with Form FDO 27-5, attached hereto as Exhibit "B".

2. Each local slaughterer shall keep a record of the information furnished under (b)(1) hereof, together with all data necessary to support such information, for a period of two years.

(c) Bureau of Budget Approval. The report and record keeping requirements of this order have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

(d) Communications to the War Food Administration. All reports required to be filed hereunder and all requests for report forms shall, unless otherwise directed, be addressed to the regional office of the Food Distribution Administration, War Food Administration for the region in which the person reporting is located.

(e) Effective date. This order shall become effective on the 29th day of May 1943.

(E. O. 9280, 7 F. R. 10179; E. O. 9322, 8 F. R. 3607; E. O. 9354, 8 F. R. 5423; F. D. O. 27, 8 F. R. 2785, 4227, 5700).



EXHIBIT A

BUTCHERS REPORT REQUIRED BY FDO 27.1

MAIL WITHIN 5 DAYS after the end of the month

LIVESTOCK SLAUGHTERED DURING THE MONTH OF \_\_\_\_\_ 19 \_\_\_\_\_

(Do not include slaughter for others BY YOU, however, livestock slaughtered by others FOR YOU should be included)

KIND OF ANIMAL	NUMBER	TOTAL LIVELWEIGHT
	SLAUGHTERED	at time of slaughter
		Pounds
CATTLE . . . . .		
CALVES (Under 450 lbs. Liveweight).		
SHEEP AND LAMBS. . . . .		
HOGS . . . . .		

The undersigned hereby certifies that he was the owner of the livestock listed above at the time of slaughter, and that the data herein are correct to the best of his knowledge and belief.

PERMIT NUMBER \_\_\_\_\_ By \_\_\_\_\_  
Owner, partner, or responsible officer if a corporation.

NOTICE  
(on reverse side of form)

This report is required from each Butcher as defined in Food Distribution Order 27 for months in which he owns and slaughters and has slaughtered for him more than 4,000 pounds liveweight.

## EXHIBIT B

(To be used by local slaughterer having a quota base of 300,000 lbs. or more)

UNITED STATES DEPARTMENT OF AGRICULTURE

Food Distribution Administration

Budget Bureau No. 40-R545

Approval Expires 9-30-43

Permit No. \_\_\_\_\_

Establishment No. \_\_\_\_\_

LOCAL SLAUGHTERER'S MONTHLY LIVESTOCK SLAUGHTER REPORT 1/

Name \_\_\_\_\_ State \_\_\_\_\_  
 Address of P.O. \_\_\_\_\_ County \_\_\_\_\_  
 Month beginning \_\_\_\_\_ and ending \_\_\_\_\_, 1943

NUMBER AND WEIGHT OF LIVESTOCK SLAUGHTERED 2/

Kind of Animals	Number of Head	Live Weight <u>3/</u>	Dressed Weight <u>4/</u>	Remarks
Cattle				
Calves				
Sheep and Lambs				
Hogs				

CONVERSION WEIGHT OF MEAT DELIVERED TO "GOVERNMENTAL AGENCIES"  
OR TO "AUTHORIZED PROCESSORS" FOR DELIVERY TO GOVERNMENTAL AGENCIES 5/

Description of Product	Lamb 'Beef' 'Veal' and 'Mutton'	Pork 'or Processor'	Contract No. 'Permit No. <u>6/</u>	Name of "Governmental Agency" or "Authorized Processor"

Remarks \_\_\_\_\_

I, the undersigned, do hereby certify that I am the slaughterer named above,  
 or his agent authorized to make this report, and that the data herein are  
 correct to the best of my knowledge and belief.

REGIONAL OFFICE

By \_\_\_\_\_

Owner, partner, or responsible  
 officer if a corporation.

## INSTRUCTIONS

This report should be returned to the Regional Office of the Food Distribu-  
 tion Administration as indicated above, not later than the 10th day of the  
following month.

If you need further information, apply to your permit issuing agency.

READ THE DATA REQUIRED AND THE EXPLANATORY NOTES ON THE REVERSE SIDE OF THIS REPORT BEFORE FILING IT IN.

EXPLANATORY NOTES

- 1/ To be used by persons who in 1941 slaughtered livestock with a total live weight of more than 300,000 pounds and who are not registered under Meat Restriction Order No. 1.
- 2/ Include only animals slaughtered for own account. Do not include slaughter for others or custom slaughter. Records should be kept of custom slaughter separate from records of livestock slaughtered for own account.
- 3/ Report weight at time and place of purchase if for immediate slaughter. Use transfer weight of those from own feed lots.
- 4/ Indicate chilled weight of carcasses passed for food. Report weight of calf and veal carcasses with skin off or after making allowance for weight of skin if skins are left on. Report hog carcass weights with head off and leaf fat and kidneys out.
- 5/ Indicate, after conversion, weight of meat delivered to "governmental agencies" or to "authorized processors" for delivery to governmental agencies.  
"Conversion Weight" means the dressed weight equivalent of the meat or products derived from the slaughter of cattle, calves, sheep, lambs, and swine, determined as prescribed in paragraph (c) of Food Distribution Order No. 28. This paragraph contains the prescribed Conversion Weight Table. If no deliveries were made, write "none."  
If the space provided is not sufficient, indicate other deliveries to governmental agencies using additional sheets. Use one side only. Write on each your permit number, name, address, state, and county, and attach to the report form. Do not include authorized processor's certificates, government agencies' copies or originals of order, and other correspondence and documents. These should be retained to allow examination of them if required later.
- 6/ Indicate government agency and contract number, or the authorization permit number of the authorized processor.





Saturday, May 1, 1943

WFA Suspension of Beef Quotas

The War Food Administration announced May 1, Amendment No. 2 to Food Distribution Order 27, suspending for the month of May all temporary beef quotas and temporary increases in beef quotas to butchers and local slaughterers.

The amendment, effective immediately, is for the two-fold purpose of (1) making more beef available to the Armed Forces which have been unable to meet pressing requirements and (2) providing a more even distribution over the Nation of available civilian supplies.

Suspension of the temporary quotas and increases will permit more beef to move through Federally-inspected slaughterhouses, on which the Armed Forces depend for supplies. This action also should bring about more equitable flow of beef to civilians in areas that have been receiving a disproportionately small amount in recent weeks because they do not have access to meat from local slaughter, Food Distribution Administration officials said.

A reduced supply will be felt in some areas now provided with beef largely from local slaughter, but this situation will be improved as the beef now going into local slaughter makes its way to consumers through normal commercial channels.

Temporary increases in butchers' and local slaughterers' quotas were granted under certain emergency conditions to alleviate local meat shortages and add to the quotas of those whose 1941 slaughter bases were considered low on the basis of existing facilities, available livestock, and meat needs. For the same purpose temporary quotas were granted to those slaughterers who were not in operation prior to April 1, 1943. The temporary measures were to last only until a petition for a permanent quota or a permanent increase was filed and acted upon.

While the temporary measures operated to alleviate local meat shortages in many instances, they also have resulted in the diversion of beef cattle away from slaughterhouses that meet the requirements of Government agencies, including the Armed Forces. This reduced the supply available for Government purchase and the amount available to those consumers depending primarily on interstate shipments.

At the 27 major market centers that handle the bulk of all cattle marketed, the number of cattle slaughtered under Federal inspection declined 20 percent during the 3 weeks ending April 23. Federally-inspected slaughter at these centers in March ran 88 percent of that of a year earlier, and for the first 3 weeks of April, it was down to 78 percent.

The suspension, officials pointed out, is for the month of May during which time the Food Distribution Administration will make every effort to act upon all petitions that slaughterers have submitted.

Beef quotas for May for local slaughterers (persons who slaughtered more than 300,000 pounds, live weight, of meat in 1941, and are not registered in accordance with the Meat Restriction Order No. 1) are established at 80 percent of their May 1941 slaughter, the same percentage as in April.

The May beef quota for butchers remains at 100 percent of their slaughter for the corresponding period in 1941. A butcher is any slaughterer, other than a farm slaughterer, who in 1941 did not slaughter livestock with a total live weight of more than 300,000 pounds. Any farm slaughterer who now holds a quota for 10,000



pounds or more live weight, is defined by the amendment as a butcher.

May quotas for other types of meats for these two classes of slaughterers remain the same as in April. Meat quotas for other types of slaughterers are not affected by today's action.

For local slaughterers and butchers who did not slaughter in May 1941, and therefore have no base period, there are two methods for determining their May beef quotas. Such slaughterers who killed cattle during the first 9 months of 1942 may slaughter during May 50 percent of their average monthly kill during that period. Those who did not slaughter during the first 9 months of 1942 are given a quota of 50 percent of their average monthly deliveries of beef made under Meat Restriction Order 1 for the period October 1, 1942, through March 31, 1943.

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TITLE 7 - AGRICULTURE

CHAPTER XI - FOOD DISTRIBUTION ADMINISTRATION  
Part 1410 - Livestock and Meats

[Food Distribution Order 27, Amendment 2]  
PERMIT REQUIRED FOR SLAUGHTER

Pursuant to the provisions of Executive Order 9280, dated December 5, 1942, Executive Order 9322, dated March 26, 1943, and Executive Order 9334, dated April 19, 1943, Food Distribution Order 27 s 1410.4 (8F.R. 2785), issued by the Secretary of Agriculture on March 5, 1943, as amended April 1, 1943, is amended as follows:

First: By deleting the period at the end of (a) (6), and inserting in lieu thereof the following: ", provided that any such person who has a quota under the provisions here of exceeding 10,000 pounds live weight shall be deemed a butcher."

Second: By amending (d) (7) thereof to read as follows: "The percentages to be used in the determination of quotas for local slaughterers referred to in paragraphs (e) (1) and (e) (2) shall be as follows: (i) For the month of April, 1943, 80 percent. (ii) For the month of May, 1943, for beef, in accordance with the provisions of paragraph (n) of this order; for pork, veal, lamb, and mutton, 80 percent. (iii) For months subsequent to May, 1943, such percentages as shall be determined by the Director in accordance with the level of civilian meat allocations established from time to time by the Secretary."

Third: By adding at the end of (k) thereof, the following new sentence: "The Director may revoke the permit of any local slaughterer or butcher if he determines that slaughter under such permit has been conducted in the absence of minimum sanitary facilities, or adequate facilities for the conservation and preservation of all edible or principal inedible by-products."

Fourth: By adding immediately after (n) thereof, the following: "(n) Local slaughterers and butchers -- establishment of beef quotas for May, 1943 --

revocation of temporary quotas and increases in quotas. Notwithstanding any other provisions of this order, as amended, or any quota, permit to slaughter, temporary quota, increase or adjustment in quota, or exception, granted thereunder; (1) The quota of cattle for each local slaughterer in the month of May, 1943, shall be 80 percent of the quantity of beef produced by his slaughterer of cattle in the month of May, 1941. (2) The quota of cattle for each butcher in the month of May, 1943, shall be the number of cattle which he slaughtered in the month of May, 1941. (3) In any case where a local slaughterer or butcher did not slaughter during the month of May, 1941, his quota of cattle shall be 50 percent of his average monthly slaughter of cattle during the months in which he slaughtered from January 1, 1942, to September 30, 1942, except that where he began slaughtering operations after September 30, 1942, his quota of cattle shall be 50 percent of the average monthly deliveries of beef made by him which were authorized under Meat Restriction Order 1, based upon the number of months in which he was<sup>85</sup> authorized to make deliveries during the period from October 1, 1942 to March 31, 1943.

No provision of this section [(n)] shall be construed to increase any quota previously granted to any person under any provision of this order."

This order shall be effective as of the date of its issuance. [E. O. 9280, 7 F. R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; Food Distribution Order No. 27, 8 F.R. 2785, 4227]

Issued this 30th day of April, 1943.

/s/ Chester C. Davis  
War Food Administrator



OFFICE OF WAR INFORMATION  
DEPARTMENT OF AGRICULTURE

Friday, April 2, 1943

The Department of Agriculture today announced amendment No. 1 to Food Distribution Order No. 27, authorizing U.S.D.A. War Boards to grant slaughter permits and temporary quotas to butchers who do not have 1941 slaughter bases, but are otherwise qualified to receive permits.

Factors that must be considered in determining such slaughter bases are quantities slaughtered in 1942, existing facilities, available livestock, and meat needs in the locality.

A procedure also was approved in the amendment authorizing the County War Boards and other official permit-issuing agencies to grant temporary increases in existing quotas to butchers if the 1941 slaughter base is abnormally low on the basis of existing facilities, available livestock and meat needs. Under FDO 27, the County War Boards and other permit-issuing agencies already have this authority to make adjustments for farm slaughterers whose 1941 bases are not normal and to grant small sales quotas to farm slaughterers who do not furnish 1941 records.

Temporary quotas will not be granted unless a petition for relief is filed at the same time. Temporary quotas will last until the petition is acted upon. Local slaughterers will be given temporary quotas or increases in present quotas on the basis of the same four factors, but only with the approval of regional administrators of the Food Distribution Administration.





TITLE 7 - AGRICULTURE  
CHAPTER XI - FOOD DISTRIBUTION ADMINISTRATION  
(Food Distribution Order 27, Amendment 1)  
Part 1410 - Livestock and Meats  
PERMIT REQUIRED FOR SLAUGHTER

Pursuant to the provisions of Executive Order No. 9280, dated December 5, 1942, and Executive Order No. 9322, dated March 26, 1943, Food Distribution Order 27, Section 1410.4 (8 F. R. 2785), issued by the Secretary of Agriculture on March 5, 1943, is amended as follows:

First: By amending the caption of (b) thereof to read as follows:

(b) Permits required for slaughter.

Second: By amending (b) (1) thereof to read as follows: (1) Notwithstanding the terms of any contract, agreement, or commitment, no person except persons registered pursuant to the provisions of Meat Restriction Order No. 1, as amended, 1/ shall slaughter any livestock for delivery of meat unless he has a valid and effective permit issued under this order at the time of such slaughter, except that a farm slaughterer may deliver meat from livestock slaughtered for home consumption, upon obtaining a permit subsequent to such slaughter authorizing such delivery.

Third: By amending (e) (9) thereof to read as follows: (9) The Director may issue regulations authorizing regional, State, or county agencies of the United States Department of Agriculture, including State or county United States Department of Agriculture War Boards, to adjust the quotas for any butcher or farm slaughterer in the following cases: (i) In any area in which the Director determines that adjustments for butchers or farm slaughterers are needed because the total quantity of meat available is insufficient to fill ration requirements and that the quantity of livestock available for slaughter exceeds the quantity that may be slaughtered within the quotas of all classes of slaughterers, or (ii) In any instance in which the slaughter or any butcher or farm slaughterer in the corresponding period of 1941 was not normal for him.

Fourth: By adding at the end of (e) thereof the following new provision: (10) Any person receiving a permit pursuant to the provisions of paragraph (b) of this order, as amended, who was not engaged in the business of slaughtering livestock for the entire year of 1941, or who began slaughtering livestock for the purpose of delivering meat after December 31, 1941, and prior to April 1, 1943, and who is not registered as a slaughterer pursuant to the provisions of Meat Restriction Order No. 1, as amended, may be assigned a temporary quota or quota base by the agency issuing the permit pending the establishment of such permanent quota or quota base as the Director may deem just and equitable, upon consideration of (i) the volume of livestock slaughtered by the applicant during the period which he has engaged in business, (ii) the availability of facilities for slaughtering, (iii) the amount of meat necessary for civilian consumption in the area, and (iv) the extent to which his operations may promote the public health and the efficiency of the war effort. No such person shall slaughter any livestock until he has been assigned a temporary or permanent quota or quota base. The temporary or permanent quota or quota base assigned to such person, together with a consideration of any facts disclosing whether such

person is chiefly engaged in producing agricultural products as a resident operator of a farm, shall determine whether he shall be classed as a local slaughterer, butcher, or farm slaughterer for the purposes of Food Distribution Order 27, as amended.

This order shall become effective at 12:00 o'clock midnight on March 31, 1943.

(E. O. 9280, 7 F. R. 10179 E. O. 9322, 8 F. R. 3807)

Issued this 1st day of April, 1943.

/s/ Claude R. Wickard  
Secretary of Agriculture

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
Great Lakes Region  
5 S. Wabash Avenue      Central 7340  
Chicago, Illinois

FOR IMMEDIATE RELEASE

March 19, 1943

ATTACHED: Food Distribution Order No. 27  
Violet Branding Fluid Formula

Essentials of Slaughter Permit Order

Restrictions on slaughter of livestock for human consumption were ordered by Secretary of Agriculture Claude R. Wickard in Food Distribution Order No. 27, issued March 5, to stamp out black markets, and to assure adequate supply and fair distribution of meat and meat products to meet war and essential civilian needs.

Limitations set up in Food Distribution Order No 27 are:

EFFECTIVE DATE: Midnight, March 31.

WHO IS AFFECTED: All who slaughter four-footed livestock (cattle, calves, hogs, pigs, sheep, and lambs) for meat, including farm slaughterers, butchers, and local packing plants not registered with the Office of Price Administration in accordance with Meat Restriction Order No. 1, as amended.

ACTION REQUIRED: Get a permit - from county War Boards in towns, villages, and counties; from Food Distribution administration offices in larger cities. Farm slaughterers may get permit to sell after killings.

CONDITION TO PERMIT: Sanitary conditions of slaughter equal to federal, state, county, or city standards. Slaughter of healthy, wholesome animals. Suitable coolers for preserving edible meats, and by-products.

PERMIT MARKINGS: 1/4 inch or higher letter "P," followed by permit number, made with Kosher marking pencil, stamp, stencil or marking fluid of approved formula, on each wholesale cut of whole or cut carcass. After he has obtained a permit, any slaughterer who is operating under federal, state, county or city, inspection, and who has been assigned an establishment number, may use such establishment number instead of his permit number. Farm slaughterers may use tag bearing permit number when delivering to final consumer.

QUOTA RESTRICTIONS: Subject to variations as needed. Current restrictions follow:

- LOCAL SLAUGHTERERS: Quota period, 1 month. Production limit for April: 80% of slaughter in corresponding month of 1941, measured in live weight of swine, and dressed weight of cattle, calves, and sheep.
- BUTCHERS: Quota period, 1 month. Production limit for April: 100% of slaughter in corresponding month of 1941, measured in number and kinds of livestock, or in total live weight of livestock, as elected.
- FARM SLAUGHTERERS (who keep records): Quota period, calendar quarter. Production limit for April-June 100% of slaughter in corresponding quarter of 1941, measured in number and kinds of livestock, or in total live weight of livestock, as elected.
- FARM SLAUGHTERERS (who keep no records): Quota period, calendar year. Production limit for calendar year: 300 lbs. meat, or any part of the meat from 3 animals (to include not more than 1 beef animal), as elected.
- RECORDS: By quota periods. Record the numbers, live weight, or meat production of livestock slaughtered.
- PENALTIES: Suspension or revocation of permit, and prohibition from receiving or making further deliveries of materials subject to allocation.

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#### FORMULA FOR APPROVED BRANDING FLUID

Water	3.5 ounces
Grain alcohol (95%)	2.5 "
Cane sugar	1.0 "
Methyl violet	.1 "

Dissolve the methyl violet in the alcohol and a small portion of the water. Stir vigorously to mix thoroughly. Dissolve the sugar in the remaining portion of the water, and add to methyl violet solution.



## TITLE 7.- AGRICULTURE

### CHAPTER XI - FOOD DISTRIBUTION ADMINISTRATION

(Food Distribution Order No. 27, Slaughter of Livestock)

#### Part 1410 - Livestock and Meats

##### PERMIT REQUIRED FOR SLAUGHTER FOR SALE

Pursuant to the authority vested in me by Executive Order No. 9280, dated December 5, 1942, and to assure an adequate supply and efficient distribution of beef, veal, pork, lamb, and mutton to meet war and essential civilian needs, IT IS HEREBY ORDERED AS FOLLOWS:

§ 1410.4. Sanitary and other restrictions on slaughter of livestock.

(a) Definitions. When used in this order, unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:

(1) The term "meat" means the carcasses of cattle, calves, sheep, lambs, and swine (hereinafter also called beef, veal, mutton, lamb, and pork respectively) and any processed or unprocessed edible part, excluding, however, offal, oils, lards, rendering fats, raw leaf, casings, by-products not ordinarily used for human consumption, and skins of swine when prepared for use in leather, glue and gelatin. (2) The term "deliver" means to transfer physical possession of meat to any other person. The transfer of meat by a slaughterer, who also qualifies as an authorized processor, to a unit or department of the slaughterer for use in the preparation, manufacture, or production of any product for delivery to a governmental agency under a contract to sell or deliver to that agency, or the use of meat for such a product, shall be deemed a delivery to the governmental agency. (3) The term "livestock" means four types of meat animals, singly or collectively, namely:

- (i) cattle,
- (ii) calves,
- (iii) hogs and pigs, and
- (iv) sheep and lambs.

(4) The term "local slaughterer" means any person who in 1941 slaughtered livestock with a total live weight in excess of 300,000 pounds and who is not registered with the Office of Price Administration as a slaughterer in accordance with Meat Restriction Order No. 1, as amended. <sup>1/</sup> (5) The term "butcher" means any person, other than a farm slaughterer, as defined herein, who slaughters livestock and who in 1941 did not slaughter livestock with a total live weight of more than 300,000 pounds. (6) The term "farm slaughterer" means any person who is chiefly engaged in producing agricultural products as the resident operator of a farm, who slaughters livestock, and who in 1941 did not deliver meat from the slaughter of livestock with a live weight of more than 10,000 pounds. (7) The term "minimum sanitary facilities" means a structure that is reasonably fly and rodent proof with ample light and ventilation, which has concrete or comparably sanitary floors with adequate drainage system, and is provided with clean water, and which, together with all equipment, is in a clean and orderly condition. Such structure must be a reasonable distance from stables, barnyard, hoglot, refuse heap, privy, or other source of fly breeding or contamination. (8) The term "adequate facilities" means: (i) equipment in good order for the proper skinning and dressing of animals and rendering of fat or tallow, and (ii) storage and other equipment for retaining or preserving edible or inedible by-products to



insure against spoilage. (9) The term "slaughter" means to kill livestock for the purpose of obtaining meat. The person who owns the livestock, in whole or in part, at the time of slaughter shall be deemed to be the slaughterer. (10) The term "governmental agency" means the Food Distribution Administration, United States Department of Agriculture (including, but not restricted to the Federal Surplus Commodities Corporation), the Army, Navy, Marine Corps, and Coast Guard of the United States, the United States Maritime Commission, the War Shipping Administration, the Veterans Administration, and any other agency which the Director finds is directly essential to the war effort and which is designated by him: Provided, however, That post exchanges, service men's clubs, ship service stores, sales commissaries, and similar organizations shall not be deemed part of the Army, Navy, Marine Corps, or Coast Guard of the United States. (11) The term "authorized processor" means any person who processes meat and who is under contract to sell or deliver to a governmental agency products prepared, in whole or in part, from meat, or any meat processor who is authorized by the Director to purchase meat. (12) The term "person" means any individual, partnership, corporation, association, other business entity, or any State or agency thereof. (13) The term "Director" means the Director of Food Distribution, United States Department of Agriculture, or any employee of the United States Department of Agriculture designated by the Director.

(b) Permits required by local slaughterer, butcher, or farm slaughterer. (1) Notwithstanding the terms of any contract, agreement, or commitment, no local slaughterer or butcher shall slaughter any livestock, and no farm slaughterer shall slaughter any livestock for delivery of meat, unless he has a valid and effective permit, issued under this order, at the time of such slaughter, except that a farm slaughterer may deliver meat from livestock slaughtered for home consumption upon obtaining a permit subsequent to such slaughter authorizing such delivery. (2) Permits for slaughter or for delivery after slaughter as provided in paragraph (b) (1), shall not be issued until the applicant has filed an application on a form approved by the Director containing the information required by such form. Application forms shall be obtained from, and filed with, the agency designated by the Director in the city or county in which such slaughter is to take place.

(c) Sanitary or other facilities required for permit to slaughter. (1) No local slaughterer or butcher shall be eligible for a permit to slaughter unless the agency designated by the Director to issue permits deems that he has first provided at least minimum sanitary facilities for such slaughter. Compliance with sanitary requirements for Federal, State, county, or city inspection shall be considered as compliance with this requirement. (2) No local slaughterer, butcher, or farm slaughterer shall deliver, or offer for delivery, any meat or products prepared in whole or in part from meat which is diseased, unsound, unhealthful, unwholesome, or otherwise unfit for human food. (3) No local slaughterer or butcher shall be eligible for a permit to slaughter unless the agency designated by the Director to issue permits deems that he has first provided adequate facilities for the conservation and preservation of all edible and the principal inedible by-products.

(d) Restrictions on slaughter of livestock. (1) No local slaughterer shall slaughter in any one month, in addition to his deliveries to governmental agencies and authorized processors for delivery to governmental agencies, more livestock of each type than his quota of each type for the month.

(2) No butcher shall slaughter in any one month more livestock than his quota for the month, except that he may slaughter any livestock which he has raised or produced in whole or substantial part for consumption by himself or his household of any meat produced therefrom. (3) No farm slaughterer shall slaughter in any calendar quarter more livestock for the delivery of meat produced therefrom than his quota for the quarter. If his quota is established on the basis of the calendar year, he shall not slaughter more livestock for delivery of meat produced therefrom than his quota for the year.

(c) Quotas for the slaughter of livestock. (1) The swine quota for each local slaughterer in any one month shall be a percentage of the total live weight of swine that he slaughtered in the corresponding month of 1941. (2) The quota of cattle, calves, or sheep, including lambs, for each local slaughterer in any one month shall be a percentage of the quantity of meat produced by his slaughter of each type in the corresponding month of 1941. (3) The quota for each butcher in any one month shall be his choice of (i) the number of each type of livestock which he slaughtered in the corresponding month of 1941, or (ii) the total live weight of livestock which he slaughtered in the corresponding month of 1941. (4) The quota for any calendar quarter for any farm slaughterer who furnishes a record of his slaughter in 1941 shall be his choice of (i) the number of each type of livestock which he slaughtered in the corresponding quarter of 1941 and from which any meat was delivered, or (ii) the total live weight of livestock which he slaughtered in the corresponding quarter of 1941 and from which any meat was delivered. The local agency issuing the slaughter permit may authorize transfer of such slaughter quotas from one quarter to the immediately preceding quarter or next succeeding quarter. (5) The quota for any calendar year for any farm slaughterer who does not furnish a record of his slaughter in 1941 shall be his choice of (i) 300 pounds of meat, or (ii) any part of the meat produced from three head of livestock, which may include not more than one head of cattle. (6) Notwithstanding any other provisions of this paragraph (c), the quotas for any local slaughterer, butcher, or farm slaughterer shall be reduced during as many successive quota periods immediately following March 31, 1943, as necessary to make the amounts of such reductions equal the amounts by which the Office of Price Administration determines that his deliveries during the period between October 1, 1942, and March 31, 1943, have exceeded the amounts permitted under Meat Restriction Order No. 1, as amended. Such amounts may be calculated on the same basis as the quotas are calculated. (7) The percentages to be used in the determination of quotas for local slaughterers referred to in paragraphs (c) (1) and (c) (2) shall be 80 percent for the month of April 1943, and shall be such percentages for succeeding months as shall be established by the Director in accordance with the level of civilian meat allocations established from time to time by the Secretary. (8) The Director is authorized to adjust the percentages or quotas for any class of slaughterers in any area where he determines that the total quantity of meat available is insufficient to fill ration requirements and that the quantity of livestock available for slaughter exceeds the quantity that may be slaughtered within the quotas of all classes of slaughterers. (9) The Director may issue regulations authorizing regional agencies to adjust the quotas for any butcher or farm slaughterer, or authorizing State or county agencies, including State or County USDA War Boards, to adjust the quotas for any farm slaughterer, in the following cases:



(i) In any area in which the Director determines that adjustments for butchers or farm slaughterers are needed because the total quantity of meat available is insufficient to fill ration requirements and that the quantity of livestock available for slaughter exceeds the quantity that may be slaughtered within the quotas of all classes of slaughterers, or (ii) In any instance in which the slaughter of any butcher or farm slaughterer in the corresponding period of 1941 was not normal for him.

(f) Markings required on meat. (1) Each accessible wholesale cut of meat whether in the entire carcass or detached therefrom, when delivered by a local slaughterer, butcher, or farm slaughterer, shall be marked in a plain and conspicuous manner one or more times with the letter "P" and the permit number assigned. After a permit has been obtained, any slaughterer under Federal, State, county, or city inspection who has been assigned an establishment number may use such number in lieu of his permit designation. Any farm slaughterer who delivers meat directly to an individual or household by whom the meat is to be consumed may comply with this requirement by attaching to such meat a tag bearing his permit number. (2) In the case of veal carcasses delivered with the skin on, the mark shall be placed on the hind shanks and brisket. (3) Such marking as prescribed in paragraphs (f) (1) and (f) (2) shall be done in letters at least 1/4 inch in height and width. It shall be done with a pencil approved for Kosher marking or with a stamp or stencil and marking fluid conforming to the approved formula for violet branding fluid, which is as follows:

Water	3.5 ounces
Grain alcohol - 95%	2.5 "
Cane Sugar	1.0 "
Methyl Violet	0.1 "

The methyl violet is dissolved in the alcohol and a portion of the water; the sugar is dissolved in the remaining portion of the water and added to the methyl violet solution. Thorough stirring facilitates solution of the methyl violet.

(g) Records and reports. Every person subject to this order shall keep an accurate record by quota periods of the numbers, live weight, or meat production of livestock slaughtered, as specified in his quota, and shall maintain such other records and shall execute and file such reports upon such forms as the Director may request or direct, and within such time as he may prescribe. This record keeping requirement has been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

(h) Audits and inspections. Every person subject to this order shall, upon request, permit inspections, at all reasonable times, of his stocks of meat and of the premises used in his business, and all his books, records, and accounts shall, upon request, be submitted to audit and inspection by the Director.

(i) Territorial scope. The provisions of this order shall apply only to operations conducted within any of the 48 States or the District of Columbia.

(j) Petition for relief from hardship. Any person affected by this order who considers that compliance herewith would work an exceptional and unreasonable hardship on him may petition, in writing (in triplicate),

for relief to the Director, setting forth all pertinent facts and the nature of the relief sought. The Director may thereupon take such action as he deems appropriate and such action shall be final.

(k) Violations. Any person who wilfully violates any provision of this order or who by any act or omission falsifies records to be kept or information to be furnished pursuant to this order, or who wilfully conceals a material fact concerning a matter within the scope of this order, may be prohibited from receiving or making further deliveries of any material subject to allocation and such further action may be taken against him as the Director deems appropriate, including the suspension or the revocation of his permit, and including recommendations for prosecution under Section 35a of the Criminal Code (18 U.S.C. 1940 ed. 80), under paragraph 5 of Section 301 of Title III of the Second War Powers Act, and under any and all other applicable laws.

(l) Communications to Director. All communications concerning this order shall, unless otherwise directed, be addressed to Director of Food Distribution, United States Department of Agriculture, Washington, D. C. Ref: FD-27

(m) Effective date. This order shall become effective at 12:00 o'clock midnight on March 31, 1943.

Issued this 5th day of March, 1943.

(E. O. 9280, 7 F. R. 10179)

/s/ Claude R. Wickard  
Secretary of Agriculture

1/ 7 F.R. 7339; 8217; 8524; 9247; 9250; 9639; 10258; 10621; 10704;  
8 F. R. 179; 374; 926; 1204; 1279; 2274; 2408.





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
Great Lakes Region  
5 S. Wabash Avenue  
Chicago, Illinois

QUESTIONS AND ANSWERS RELATING TO FOOD DISTRIBUTION ORDER  
NO. 27

SLAUGHTER OF LIVESTOCK  
- - - - -

The following series of questions and answers have been prepared for the use of State and County USDA War Boards in connection with the issuance of permits for the slaughter of livestock under FDO-27. The series relates only to FDO-27, and does not contain information concerning the rationing of meats, which information will be issued by the Office of Price Administration.

1. Q. What animals are covered by the order?  
A. Cattle, calves, hogs and pigs, and sheep and lambs.
2. Q. What is meant by slaughter?  
A. To kill livestock for the purpose of obtaining meat.
3. Q. Who is considered the slaughterer of livestock?  
A. The person who owns the livestock (in whole or in part) at the time of slaughter.
4. Q. Is a slaughterer's quota affected by the number of livestock he slaughters for hire or on a custom basis?  
A. No. The slaughter quota of a person who slaughters livestock for hire or on a custom basis is not affected by such slaughter.
5. Q. What is meant by delivery?  
A. "Delivery" means to transfer physical possession of meat to any other person.
6. Q. Who is a "farm slaughterer"?  
A. A farm slaughterer is a person who is chiefly engaged in producing agricultural products as the resident-operator of a farm, who slaughters livestock, and who in 1941 did not deliver meat from the slaughter of livestock with a live weight of more than 10,000 pounds.
7. Q. Does "resident-operator of a farm" have the same meaning as "operator" under the Agricultural Conservation Program?  
A. No. A "resident-operator" under FDO-27 may be a farm owner, tenant, sharecropper, or wage-hand so long as he resides on a farm and is chiefly engaged in agricultural production.

8. Q. Are permits for slaughter required by all resident-farm operators who slaughter livestock?
- A. No. Permits are not required for slaughter exclusively for home consumption. A permit is required if any meat is delivered to any other person.
9. Q. Are permits for slaughter required by persons who are not "resident-farm operators" who slaughter their own livestock for their own consumption?
- A. Yes. Such persons must secure butchers' permits, in which case the quota will be established by total slaughter in the corresponding month of 1941. If the animals to be slaughtered have been produced (in whole or in substantial part) by the person applying for the permit, he may slaughter such animals for his own use in excess of the established quota, even though the quota may be zero. If the animals to be slaughtered were not so produced, slaughter may not exceed that in the corresponding month of 1941.
10. Q. May farmers trade or exchange with other farmers meat from livestock that they have slaughtered without a permit?
- A. No. Such transactions are considered to be deliveries of meat, and a permit for slaughter is required.
11. Q. May a farmer who slaughters livestock for home consumption sell or transfer lard or tallow without a permit?
- A. Yes. Lard and tallow are not included in the definition of meat in the Order.
12. Q. Will any slaughter permit be required in connection with meat derived from the slaughter of livestock prior to April 1, 1943?
- A. No permit will be required. Slaughter prior to April 1 is regulated by OPA Meat Restriction Order No. 1, which does not require permits, but restricts slaughter to that of the corresponding quarter of 1941. Transfer or use of the meat after meat rationing is in effect will, of course, be governed by the applicable rationing regulations.
13. Q. Are permits required, and if so what class, for State or county institutions such as penal institutions, colleges, poor farms, etc., which slaughter animals produced on their own farms and serve meals to inmates or students?
- A. Butcher permits will be required for such institutions, since they are not chiefly engaged in agricultural production. However, Federal agencies are not required to obtain permits, since they are not covered by the Order.
14. Q. Where a farmer slaughters livestock to furnish meat to his tenants or employees, is this considered slaughter for delivery of meat, and will a permit be required?

- A. Such transactions are considered deliveries and the farmer will be required to have a slaughter permit.
15. Q. May permits be issued to a butcher or local slaughterer who is a successor in business to another who operated in 1941?
- A. Yes. Pending an appeal, county war boards may grant permits and temporary quotas to butchers on the basis of 1942 slaughter, existing facilities, available livestock, and meat needs, and regional Food Distribution Administration administrators may do the same for local slaughterers. These permits will be good only until such time as a decision is made on the appeal.
16. Q. May permits be issued for local slaughterer who has established a new business since 1941?
- A. Yes. Pending an appeal, county war boards may grant permits and temporary quotas to butchers on the basis of 1942 slaughter, existing facilities, available livestock, and meat needs, and regional Food Distribution Administration administrators may do the same for local slaughterers. These permits will be good only until such time as a decision is made on the appeal.
17. Q. What are the wholesale cuts of meat which are required to be identified under the Order?
- | A. <u>Beef and Veal</u> | <u>Lamb and Mutton</u> | <u>Pork</u>  |
|-------------------------|------------------------|--------------|
| Hind shank              | Leg                    | Ham          |
| Round                   | Loin                   | Backfat      |
| Rump                    | Ribs                   | Loin         |
| Loin                    | Chuck                  | Belly (side) |
| Rib                     | Breast                 | Plate        |
| Chuck                   |                        | Butt         |
| Flank                   |                        | Jowl         |
| Plate                   |                        | Picnic       |
| Brisket                 |                        | Spareribs    |
| Fore shank              |                        |              |
18. Q. Should county war boards check sanitary facilities of slaughterers before issuing permits?
- A. No. The slaughterer is required to certify that he has adequate sanitary facilities. Local health authorities should be encouraged to assist slaughterers in maintaining adequate sanitary facilities.
19. Q. Will offices of Food Distribution Administration or county war boards issue permits to slaughterers residing outside of the designated cities but within the county in which such cities are located?
- A. County war boards will issue permits to the farm slaughterers throughout the county, and Food Distribution Administration offices will issue permits to the butchers and local slaughterers throughout the county.





OFFICE OF WAR INFORMATION  
DEPARTMENT OF AGRICULTURE

Friday, March 5, 1943

FDO #26, #27 and #28  
Livestock and Meats

Secretary of Agriculture Claude R. Wickard today announced three phases of a national meat management program designed to prevent black market operations, to obtain adequate supplies of meat for direct war needs, and to secure the necessary control over the supply of meat so that it can be fairly distributed through consumer rationing.

The three orders issued today require;

(1) All livestock slaughterers who sell meat, including farmers and local butchers, to operate under a slaughter permit system and, as an aid to enforcement, to stamp their permit number at least once on each wholesale cut;

(2) All livestock dealers to obtain permits to buy and sell livestock and to keep complete records of their operations (Farmers are not required to obtain dealer permits but they are asked to keep records of their purchases and sales);

(3) All slaughterers operating under Federal inspection to set aside for war uses designed percentages of their production.

The permit orders become effective after midnight March 31. The set aside order becomes effective immediately.

Butchers and slaughterers also were warned today against unduly large slaughter between now and the date the slaughter permit order becomes effective. Slaughterings are limited by the present Meat Restriction Order of the Office of Price Administration, and any excess slaughter will be deducted from the new quotas to be set up.

The new orders are designed to provide closer control over the slaughter of livestock and sale of meat so that black market operations can be stamped out and all meat brought into legitimate channels of trade where it will be available for war needs and for rationing among the civilian population.

The Secretary explained that there are two main types of lawbreakers engaged in the black marketing of meats -- the racketeer slaughterer who ignores the Government's regulations on the quantity of meat he may sell and the chiseling operator who sells meat for prices higher than those permitted by OPA ceilings. Both types are out for quick, easy money regardless of the damage they may be doing. These violators range from farm slaughterers and small town butchers to big city operators.

The Secretary called upon livestock producers, packers, dealers, health authorities, local law-enforcement officials, and consumers to help in eliminating the illegal slaughtering, selling, and distribution of meats. The Secretary further stated that responsible citizens will be asked to form city and town meat committees to aid in the administration of the program.

(over)

"The new measures will not be a cure-all for the defects in the present meat situation," Secretary Wickard said. "They are a part of the total meat management program which will include consumer rationing, enforcement of retail ceilings on meat products, the dollars-and-cents ceiling prices for pork announced this morning by the OPA to become effective April 1, and other measures that will be found necessary from time to time."

#### Details of Slaughter Permit Order

Under the new program, any person who slaughters animals for the delivery of meat must, in all instances, obtain a permit to slaughter. Farmers who slaughter animals only for home use need not obtain permits, but a permit is required if they deliver any of the meat to others. All slaughterers also must keep complete records of all livestock slaughtered.

The permits to farmers in all areas and to local butchers and meat packers in small towns will be issued by County USDA War Boards. Butchers and slaughterers in larger cities must obtain permits from local USDA offices. In most cases, these will be the Federal meat inspection and grading offices of the Food Distribution Administration. It is planned to have the permits available by March 22.

Another provision of the order requires that after March 31 anyone who slaughters to deliver meat must have an individual permit number. Slaughterers who operate under Federal, State, county, or city inspection will use the same numbers they now stamp on wholesale meat cuts. Other slaughterers who will be given numbers for the first time also will be required to stamp their slaughter permit numbers conspicuously on each wholesale cut of meat delivered. The number must be at least a quarter of an inch high and be preceded by the letter "P" - - all in a deep purple color. Farmers who obtain permits for the delivery of meat directly to consumers may comply with this requirement by attaching a tag, showing the permit number, to the meat they deliver.

The stamping of all meat is specifically designed to halt the black market operator. Through enforcement of the permit provisions, black market operators will be cut off from their livestock supplies, and the only competition for live animals will be between legitimate slaughterers who sell meats within their price ceilings and who are helping to fill the Government's military needs for meat. Then, with every wholesale cut of meat sold in the retail market plainly stamped with the slaughter permit number, no illegal meat can be placed in the butchers' coolers or showcases without being readily spotted.

The new permit order also is designed to curb the increase in sale of contaminated meat or meat from diseased animals. Naturally the cattle, hogs, and lambs handled illegally do not receive the same sanitary care as the animals that go through legitimate channels. Furthermore, there has been little or no interest among the meat-loggers as to whether the animals they slaughter are healthy or their meat is clean. Under the order, specific standards for sanitary slaughter facilities are set up for local butchers and packers whose meat is not Federally, State, county, or city inspected.

A list of all permits issued by the County USDA War Boards will be forwarded to the Administrator of the order through the State War Boards. Whenever the County Boards believe a violation of the slaughter permit is occurring, a full report will be made and forwarded in the same manner.

County and State War Boards, however, will not be responsible for compliance or investigation of alleged violations. All investigations of alleged violations will be made by the Compliance Branch of the Food Distribution Administration. Records of the Office of Price Administration, including the monthly slaughter and sales report, may be used by these officials in developing any prosecution of alleged violators.

#### Permits for Dealers

Under the dealer-permit plan anyone who deals in livestock--who buys and sells cattle, hogs, and sheep and keeps them for less than 30 days--is considered a dealer and is required to get a permit from the County War Board. He also is required to keep a complete record of his livestock purchases and sales including the date he bought the animals, from whom he bought, their weight, the price he paid for them, to whom he sold them, and the price received. The dealer in livestock gets no stamp of any kind nor are his operations restricted. (So far as the permit plan is concerned he can sell to anybody he chooses--but he must keep records.)

The only dealers who are not required to secure a permit are those who operate only on "posted markets," that is, those operated under the provisions of the Packers and Stockyards Act. These dealers already are required to keep complete records of all their purchases and sales and such records are adequate for the purposes of the new permit plan. In case they also operate off the posted markets, they must obtain a permit and keep a record of all such operations.

#### Deductions for Excess Slaughter before April 1

Though the slaughter permit order does not take effect until midnight of March 31, Department officials pointed out that any slaughter before the effective date -- slaughter now limited by Meat Restriction Order-- will be checked by regular enforcement officials and any excess slaughter under that order will be deducted from the new quotas.

The Secretary emphasized that any farmer, butcher, or meat packer who slaughters to deliver meat during the next three weeks and thereby puts himself over his quota under the terms of the Meat Restriction Order can expect to have his quota reduced for later periods. The quotas will be reduced in cases where the Office of Price Administration furnishes, to the Department of Agriculture, information on the amounts by which the quotas have been exceeded under the Meat Restriction Order.

Under the Meat Restriction Order, effective October 1, 1942, the quotas of beef, pork, veal, mutton, and lamb that could be distributed for civilian use are specified by three-month periods. Meat packers, butchers, and farmers who produce under 500,000 pounds of meat each quarter can sell for civilian use not more than they sold during the corresponding quarter of 1941. Meat packers who produce more than this amount are limited to 70 per cent for beef, veal, and pork and 75 per cent for lamb and mutton.

In order to ease the meat supply situation in some areas, consideration is being given to the possibility of temporarily increasing certain local civilian sales quotas in deficit meat-producing areas. Such a measure would be used to relieve situations that have developed in localized areas where the population and livestock production have increased and, because of rigid percentage slaughter quotas, livestock must move out of the area for slaughter and meat must be transported back.



At the present time, a small packer, local butcher, or farmer who sells more meat to civilians than he did in the same quarter of 1941 is violating his quota and operating a black market. Similarly, whenever a large packer sells more to civilians than the quota allotted to him, he is operating a black market. Since nearly all black market operators sell their meat above ceiling prices, they are always ready to outbid legitimate butchers and meat packers for live animals.

#### Set Aside Order

The new order to provide sufficient quantities of meat for direct war purposes will require all slaughterers operating under Federal inspection to set aside designated percentages of their production as may be specified by the director of the Food Distribution Administration.

The set aside order is flexible, Department officials pointed out, inasmuch as the set aside percentages will be higher during the season of heavier production and lower during the season of smaller production. Supplementing the Meat Restriction Order, which the Office of Price Administration has had in effect since October, 1942, the set aside order will assure the availability of supplies for urgent war needs.

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From: Food Distribution Administration  
5 South Wabash Avenue  
Chicago, Illinois

OFFICE OF WAR INFORMATION  
DEPARTMENT OF AGRICULTURE

Thursday, May 27, 1943

Changes in Meat Restriction Order Announced

Several adjustments in industry operations relating to the slaughter of livestock were announced today by the War Food Administration. The changes do not affect civilian meat supplies.

Under Food Distribution Order 27 and Federal Meat Inspection Regulations all persons slaughtering meat animals, except quota slaughterers not operating under Federal inspection, were required to mark their meat so as to identify the person for whom it was slaughtered. This identification may be either an inspection stamp or the permit number of the farmer, butcher, or local slaughterer for whom the meat was slaughtered.

Under today's ruling, contained in an amendment to Meat Restriction Order No. 1, all quota slaughterers will be required, beginning May 31, to stamp each wholesale cut of meat with a city, county, State, or Federal inspection number. If they do not have such an inspection number, they are required to stamp each such cut with a number to be obtained by applying to the War Food Administration, Washington, D. C.

In the past, provisions of Meat Restriction Order No. 1 permitted quota slaughterers to deliver without charge against their quotas any meat custom slaughtered for other quota slaughterers. However, any meat delivered to non-quota slaughterers (farm slaughterer, butcher, or local slaughterer) was charged against the quota of the person doing the slaughtering and also the person for whom the slaughtering was done.

Today's action eliminates this duplication. It provides that a quota slaughterer may custom slaughter livestock for any person having a quota under the livestock permit order (Food Distribution Order No. 27) if he receives a certification acknowledging the delivery of the meat.

At the present time quota slaughterers are allowed to include in their quota bases the meat which they custom slaughtered for persons other than quota slaughterers (farm slaughterers, butchers, and local slaughterers.) Today's amendment provides that after July 1, a slaughterer's quota base will exclude all of the meat which he custom slaughtered during the 1941 base period. Therefore, those who did any custom slaughtering in 1941 are being asked to submit revised quota base figures for all four quarters of the base period. These must be forwarded to the War Food Administration at Washington, D. C., not later than June 20.

Deliveries of meat by non-quota slaughterers have been restricted by Meat Restriction Order No. 1, while the slaughter of livestock by non-quota slaughterers has been limited by Food Distribution Order No. 27. In certain instances, the quantity of meat which could be delivered was not on the same level as the amount of livestock which could be slaughtered.

To place slaughter and delivery on the same basis, today's amendment provides that a non-quota slaughterer may deliver all of the meat obtained from livestock legally slaughtered under the provisions of Food Distribution Order No. 27.

Today's amendment also affirms the recent action which permitted quota slaughterers in California, Arizona, and Nevada to deliver during the present quarter (April through June) 100 percent of the quantity of lamb and mutton delivered in the corresponding period in 1941. In all other States the percentage remains at 70 percent. The quota increase in the three states was designed to facilitate the marketing and slaughter of the large lamb crops in that area where additional meat supplies were needed badly and also to relieve transportation facilities.

Officials emphasized that today's action does not affect the provisions, covering custom slaughterers, in maximum price regulations issued by the Office of Price Administration. Under the terms of OPA's Revised Maximum Price Regulations, custom slaughterers are required to remit an amount sufficient to make the cost of dressed beef or veal carcasses, or wholesale cuts from them, equal to, or less than, what the cost would be if the purchaser bought the carcass or cuts at the slaughterer's maximum. The provision of the Revised Maximum Price Regulation relating to pork is similar. There is no such provision in the lamb and mutton price ceilings.

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TITLE 7 - AGRICULTURE  
CHAPTER XI - WAR FOOD ADMINISTRATION  
/Special Regulation/  
MEAT RESTRICTION ORDER

MISCELLANEOUS AMENDMENTS

Pursuant to the provisions of Executive Order 9280, dated December 5, 1942, Executive Order 9322, dated March 26, 1943, and Executive Order 9334, dated April 19, 1943, and to implement the administration and enforcement of Restriction Order 1, as amended (7 F. R. 7839; 8 F. R. 3201, 3328, 3372, 3416, and 4151), the administration of which has been transferred from the Office of Price Administration to the United States Department of Agriculture (8 F. R. 4151), Restriction Order 1, as amended, is further amended as follows:

First: By adding at the end of § 1407.901 thereof, the following paragraph:

"(1) 'Custom slaughter' means the slaughter of livestock for the owner by any person other than such owner."

Second: By adding at the end of § 1407.903 (a) thereof the following:

"except that for a slaughterer located in the States of Arizona, California, or Nevada, the quota for lamb and mutton for Quota Period 3 shall be the conversion weight obtained by multiplying the quota base for lamb and mutton by 100 percent.

Third: By amending § 1407.904 (a) to read as follows:

"(a) Notwithstanding the terms of any contract, agreement or commitment, regardless of when made, no non-quota slaughterer shall, during any quota period, deliver more controlled meat of any type obtained from livestock owned by him at the time of slaughter than is obtained from livestock so owned by him which he may slaughter or have slaughtered for delivery of meat in accordance with the provisions of Food Distribution Order 27, as amended. 1/"

Fourth: By amending § 1407.904 (b) thereof to read as follows:

"(b) Any deliveries by a non-quota slaughterer of any type of controlled meat derived from livestock owned by him at the time of slaughter in excess of deliveries permitted by paragraph (a) of this section for any quota period shall be charged against his restricted deliveries of such type of controlled meat for the subsequent quota period, and in addition thereto shall subject the non-quota slaughterer to such other actions, penalties or proceedings as may be prescribed by law or imposed pursuant to this order."

Fifth: By deleting § 1407.904 (c) and (d).

Sixth: By deleting the period at the end of § 1407.906 (a) and inserting in lieu thereof, ", and " and adding thereafter the following new paragraph:



"(7) The conversion weight of meat of such type delivered by him which was derived from livestock custom slaughtered by him and not subtracted under § 1407.906 (a) (5) of this order. In all cases where this provision will have the effect of changing a quota base for Base Periods 1, 2, 3, or 4, a statement of the new quota base or quota bases, adjusted in accordance with this provision, shall be forwarded to the War Food Administration, United States Department of Agriculture, not later than June 20, 1943. Quota bases computed in accordance with the provisions of this paragraph shall become effective July 1, 1943. (This reporting requirement has been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.)"

Seventh: By adding at the end of § 1407.912 (a) thereof the following new paragraph:

"(k) Deliveries of controlled meat derived from custom slaughter. In computing the conversion weight of controlled meat delivered during a quota period without charge against quotas for the purposes of § 1407.907 (a) (5), any slaughterer may include the conversion weight of controlled meat derived from livestock custom slaughtered for another person who has a slaughter quota under Food Distribution Order 27, as amended, and delivered to such other person during such quota period; Provided, however, That no slaughterer shall so include the conversion weight of such controlled meat unless, not later than the close of the quota period in which such delivery is made, he obtains from the person to whom such controlled meat is delivered, a certification signed by such person acknowledging delivering of the controlled meat and setting forth the following:

- (1) The name and address of the slaughterer;
- (2) The name and address of the person or persons to whom delivery was made;
- (3) The date or dates of delivery;
- (4) The total weight of each type of controlled meat covered by such certification; and
- (5) A description thereof permitting conversion in accordance with the provisions of § 1407.913."

Eighth: By adding immediately after § 1407.914 (a), the following new section:

"§ 1407.914 (b). Markings required on meat.

(a) Effective May 31, 1943, each accessible wholesale cut of meat, whether in the entire carcass or detached therefrom, shall, prior to delivery, be marked in a plain and conspicuous manner one or more times as hereinafter directed. This requirement shall not apply to meat transferred by a slaughterer to a unit or department of the slaughterer for use in the preparation, manufacture, or production of any product or commodity other than controlled meat.



In the case of veal carcasses delivered with the skin on, marks shall be placed on the hind shanks and brisket.

Marks may be made with a pencil approved for Kosher marking or with a stamp or stencil and marking fluid conforming to the approved formula for violet branding fluid, which is as follows:

	Ounces
Water . . . . .	3.5
Grain Alcohol-95% . .	2.5
Cane Sugar. . .	1.0
Methyl Violet . .	0.1

The methyl violet is dissolved in the alcohol and a portion of the water; the sugar is dissolved in the remaining portion of the water and added to the methyl violet solution. Thorough stirring facilitates solution of the methyl violet.

(1) Where the slaughterer's establishment has been assigned an establishment number by a federal, state, county or city inspecting authority, he shall use the number so assigned.

(2) Where the slaughterer's establishment has no establishment number assigned by an inspecting authority, marks shall be made, in letters at least one-quarter inch in height and width, with a number which will be assigned to him upon application by him to the War Food Administration, United States Department of Agriculture.

Saving clause. No amendment made herein shall be construed to affect any suit, action, prosecution, penalty, or administrative or other proceeding regardless of when commenced, or any judgment, order, decree, or verdict, regardless of when made, entered, or returned, with respect to any violation committed or liability incurred under the terms of Restriction Order 1, as originally issued or subsequently amended prior to May 29, 1943.

This order shall become effective May 29, 1943.

(E. O. 9280, 7 F. R. 10179; E. O. 9322, 8 F. R. 3807; E. O. 9334, 8 F. R. 5423.)

Issued this 26th day of May, 1943.

/s/ Jesse W. Tapp  
Acting War Food Administrator

1239 (5)





